

XV Beacon & Mooo.... In-Room Dining Menu

Mooo...., adjacent to the lobby of the hotel, offers exceptional cuisine in a modern fine dining setting.

On the following pages, you will find the menu items specially selected for our 24-hour In-Room Dining Services by our Executive Chef/Owner Jamie Mammano. Should you wish to see Mooo's full dining room menus, which are also available, please do request a copy from **In-Room Dining at extension #2206**.

Accompanying Mooo's culinary reputation is their wine list. Unique in vintages and selection, it is one of the few of its magnitude in the country. It features vintages from the 1700s to the present and is sure to satisfy the most discriminating palate. A breathtaking display of the selection can be found in our reserve room, located in The Wine Cellar. Private tastings are available & can be arranged with the restaurant staff directly **at extension #4801**.

The Wine Cellar at Mooo, located on the lower level of the restaurant's main dining room, also serves as the perfect place to host a private event that is sure to leave a lasting impression on your guests. For information on hosting a private function either in your suite or in The Wine Cellar, please contact our Private Events Manager at **extension #4608**.

Mooo.... Restaurant Hours of Operation

Breakfast Monday – Friday 7:00 AM - 10:30 AM
 Saturday 8:00AM - 10:30 AM

Sunday Brunch Sunday 10:00 AM - 2:00 PM

Lunch Monday – Saturday 11:30 AM - 2:00 PM

Dinner Monday – Thursday 5:30 PM - 10:00 PM
 Friday – Saturday 5:00 PM - 10:30 PM
 Sunday 5:00 PM – 10 PM

The Main Bar at Mooo.... is open

Monday – Friday 11:00 AM – 11:00 PM

Saturday & Sunday 10:00 AM – 11:30 PM

A 20% gratuity and a 7% sales tax will be added to each order

During all observed holidays, Mooo.... Will remain *OPEN*, however with limited dining hours.
Please inquire with the concierge desk for more details at **ext. 2616**

Before placing all orders, please do inform your server if a person in your party has a food allergy

BREAKFAST MENU SERVED 6AM – 10:30 AM

*all egg dishes are accompanied by o' brien potatoes and a choice of toast:
white, wheat, multigrain, rye or gluten free toast*

E G G D I S H E S....

The "XV Bacon" Breakfast

two eggs any style with your choice of applewood smoked bacon, chicken sausage, pork sausage or hamsteak **17**

Mooo.... Omelet

black forest ham, gruyere, onions and peppers **19**

Three Egg Frittata Florentine

spinach, mushrooms, gruyere cheese **19**

Spinach and Egg White Omelet 18

Steak and Eggs

10 ounce prime new york sirloin, two eggs any style **38**

S P E C I A L T I E S....

Traditional Eggs Benedict

english muffin, smoked pork, hollandaise sauce **20**

Rustic Prime Corned Beef Hash

sunny side egg, espelette **23**

Belgian Waffles

strawberries, vermont maple syrup **16**

Griddled Pancakes

vermont maple syrup **16**; add blueberries, bananas or chocolate chips **18**

Duck Trap Smoked Salmon

traditional accompaniments, toasted bagel **25**

Continental Breakfast

Pastry Chef's daily selection of pastry, muffins and croissants, choice of juice, coffee or tea **24**

Irish Oatmeal

raisins, blueberries, brown sugar **13**

Avocado Toast

sunny side up eggs, radish, tomato, cilantro **17**

B R E A K F A S T B O W L S....

Greek Yogurt & Berry Bowl

greek yogurt, goji berries, chia seeds, toasted oats & hemp **23**

Banana & Coconut Bowl

cinnamon greek yogurt, raw coco nib, peanut butter, almonds & flax seeds **23**

Kale & Spinach Bowl

egg whites, quinoa, avocado, espelette chili, sesame & sunflower seeds **23**

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SIDES....

Assorted Cereals **7**

White, Wheat, Multigrain, Rye, or Gluten Free Toast, English Muffin, Plain Bagel **5**

Bagel with Cream Cheese **8**

Seasonal Fruit Plate **20** / Half **10**

Seasonal Berries **14**

Organic Yogurt & Berries **16**

Berries & Housemade Granola (contains nuts) **18**

O'Brien Potatoes **7**

Applewood Smoked Bacon **8**

Hamsteak **8**

Chicken Sausage or Handcrafted Pork Sausage **8**

SMOOTHIES

The Detox

Mixed berries, orange juice, lemon, honey & chia seeds **10**

The Lean Green

Kale, spinach, ginger, pineapple, banana, almond milk & flax seeds **10**

JUICE, COFFEE & BEVERAGES....

Freshly Squeezed Orange, Grapefruit, Tomato, Apple, Cranberry or Pineapple Juice **7**

Freshly Brewed illy Coffee **8** small (2 cups) **12** large (4 cups)

Selection of Dammann Frères Loose Leaf Teas **7**

Hot Chocolate **6**

Milk Shake chocolate or vanilla **8**

Espresso **8**

DBL Espresso **10**

Cappuccino, Americano or Café au Lait **8**

Aqua Panna Flat Bottled Water or San Pellegrino Sparkling Bottled Water **11**

Sodas (Coke, Diet Coke, Sprite, Tonic & Club Soda) **5**

Before placing your order, please inform your server if a person in your party has a food allergy

ALL-DAY MENU SERVED EVERYDAY 11AM - 10PM

APPETIZERS & SALADS...

Japanese Wagyu Beef Dumplings 23

Steak Tartare 20

Beef Sirloin Carpaccio

pecorino romano, pickled beech mushrooms **22**

Potato and Leek Chowder

whole belly clams, bacon **16**

Maine Lobster Bisque

cognac, sherry, butter fleur de sel **17**

Chicken Noodle Soup

our own take on the classic, saltine **17**

Caesar Salad

romaine, parmesan, croutons **16**

add grilled chicken **4** add shrimp **7** add sirloin or salmon **8**

Crisp Baby Iceberg

great hill blue cheese, bacon **16**

Garganelli Bolognese

dry aged beef, pork, tomato & parmesan **16/30**

Artisan Cheese Plate

Chefs seasonal accompaniments **22**

Before placing your order, please inform your server if a person in your party has a food allergy

CHILLED SEAFOOD & CAVIAR....

East Coast Oysters

six each on the half shell, mignonette, cocktail sauce and horseradish **24**

West Coast Oysters

six each on the half shell, mignonette, cocktail sauce and horseradish **26**

Classic Chilled Gulf Shrimp

six each, cocktail sauce **28**

Sushi Grade Tuna Tartare

ginger, citrus and soy, house made sesame crackers **23**

New England Littlenecks

six each on the half shell **17**

Ossetra Caviar 155

30 grams, traditional accompaniments

Grand Seafood Platter 98

SANDWICHES & HAND TOSSED PIZZA

gluten free bread available upon request

12oz Burger

vermont cheddar, sautéed onions, b& b pickles, brioche roll, fries **20**

Grilled Chicken Club

sourdough toast, applewood smoked bacon, lettuce, tomato, fries **18**

Classic B.L.T

toasted country bread, garlic aioli, cured tomato & bacon, fries **15**

Grilled Wagyu Beef Hot Dog

sautéed onions, mustard, brioche bun, fries **14**

Mini Wagyu Burgers

caramelized onions, American cheese, horseradish aioli, fries **20**

Maine Lobster Roll & Fries 29

Classic Grilled Cheese Panini

toasted country bread, American & muenster cheese, sliced tomato, truffle fries **14**

Tomato & Mozzarella Pizza

maplebrook farms buratta, oregano, basil, 12 inch **19**

Soppressata & Serrano Pizza

provolone, mozzarella, oregano, basil, 12 inch **22**

Exotic Mushroom Pizza

four cheese, kale & roasted garlic 12 inch **20**

Before placing your order, please inform your server if a person in your party has a food allergy

A La Carte Moo o Steaks

- * **Prime New York Sirloin** 10 ounce 40
- * **Prime New York Sirloin** 14 ounce 49
- * **Painted Hills New York Sirloin** *all natural, grass and grain fed* 14 ounce 50
- * **Pepper Crusted Prime Sirloin Au Poivre** 14 ounce 52
- * **Prime Ribeye Steak** 12 ounce 42
- * **Prime Ribeye Steak** 18 ounce 54
- * **Bone-In Painted Hills Ribeye** *all natural, grass and grain fed* 22 ounce 69
- * **Creekstone Farms Prime Dry Aged Ribeye** *all natural,* 16 ounce 65
- * **Australian Ribeye** 14 ounce, *free range, 100% grass fed* 44
- * **Filet Mignon** 8 ounce 46
- * **Filet Mignon** 12 ounce 58
- * **Bone-In Filet Mignon** 14 ounce 59
- * **Prime Porterhouse** 24 ounce 62
- * **Japanese A5 Wagyu Sirloin** 6 ounce 185
- Add Pan Seared Hudson Valley Foie Gras** 2.5 ounces 19
- Add Jumbo Gulf Shrimp** *garlic, white wine, lemon* 19

S I D E S....

- Sautéed Onions** 7
- Steamed Asparagus** *hollandaise (of course)* 17
- B & B Mushrooms** *butter & brandy* 18
- Sautéed Spinach & Garlic** 12
- Whipped Potato** 9 / large 14
- Truffle Parmesan Fries** 14
- Maine Lobster Mac & Cheese** 21 *without lobster* 15
- Panko & Parmesan Crusted Onion Rings** 14
- Creamed Spinach** 9 / large 16
- Yukon Gold Potato Skins** *cheddar, gruyere, bacon* 15

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Mooo.... S P E C I A L T I E S

House made Semolina Linguini (vegetarian)

garlic oil, cherry tomatoes, basil leaves, parmesan reggiano **22**

Toasted Quinoa Bowl (vegetarian, gluten free)

seasoned with roasted apple, served with market vegetables **22**

Linguini & New England Littlenecks 35

Wiener Schnitzel

brown butter, egg & capers **35**

Farm-Raised Semi Boneless Cornish Game Hen

lemon, rosemary & garlic **30**

CHEF SPECIALTIES 5:30PM – 10PM

ENTREES....

Wagyu Steak Frites

all natural, grass & grain fed 10oz **38**

Tenderloin of Beef Wellington (Mooo.... signature dish)

foie gras, duxelle, spinach, madeira **56**

Grilled Colorado Rack of Lamb

mint pate de fruit **50**

Jumbo Shrimp & Housemade Pasta Scampi

garlic butter, white wine, parsley **48** (please specify if you prefer no pasta)

Grilled Faroe Island Salmon

Chef's seasonal preparation **42**

3 Pound Maine Lobster

Chef's seasonal preparation **MARKET**

Before placing your order, please inform your server if a person in your party has a food allergy

DESSERTS SERVED DAILY 11AM - 10PM

SWEET ENDINGS....

Valhrona Chocolate Cake

chocolate ganache, chocolate cremeaux, vanilla bean ice cream **16**

Classic Crème Brûlée

madagascar vanilla bean, seasonal cookie **14**

Bananas Foster

vanilla ice cream, caramelized bananas, warm rum sauce **15**

Assorted Housemade Ice Creams or Sorbets

three scoops, served with a lemon tuile **11**

Just Baked Chocolate Chip Cookies & Moo... Milk 15

Additional sweet treats & personalized specialty cakes may be ordered from the Moo.... Dessert Menu & from our Executive Pastry Chef

COFFEE & BEVERAGES....

Freshly Brewed illy Coffee **8** small (2 cups) **12** large (4cups)

Hot Chocolate **6** Milk Shake chocolate or vanilla **8**

Espresso **8** DBL Espresso **10** Cappuccino, Americano or Café au Lait **8**

Selection of Dammann Frères Loose Leaf Teas **7**

Aqua Panna Flat Bottled Water or San Pellegrino Sparkling Bottled Water **11**

Sodas (Coke, Diet Coke, Sprite, Tonic & Club Soda) **5**

Before placing your order, please inform your server if a person in your party has a food allergy

YOUNG ADULTS MENU SERVED MONDAY - SUNDAY 11AM-10PM

THE "KIDS ARE ALRIGHT" AT XVB....

Tomato & Mozzarella Pizza

buratta, oregano, basil, 12 inch **19**

Grilled Wagyu Beef Hot Dog

sautéed onions, mustard, brioche bun, fries **14**

Mooo....Mac n Cheese

housemade pasta with a five-cheese blend **15** with lobster **21**

Classic Chicken Fingers

honey mustard, fries and lou jeans bbq sauce* **15**

Chicken Noodle Soup

our own take on the classic **13**

Carrot and Celery Sticks

buttermilk ranch dressing on the side **8**

Just Baked Chocolate Chip Cookies & Mooo.... Milk **15**

Jumbo Tub of Buttered Popcorn **10**

**carrot and celery sticks may be ordered in substitution for fries*



FAMILY/COUPLES MOVIE NIGHT....

(available after 5:00pm)

Play All Day in the city and then treat yourself to a relaxing night of easy fun. Dim the lights and make yourself at home at XVB. The 'Movie Night' package includes

- A movie of your choice from our in-room options (*movies start from \$12.99*) and will be charged separately to your room
- 2 of your favorite 12 inch hand-tossed pizzas from our in-room dining menu
- 2 Jumbo Movie Night Tubs of Buttered Popcorn
- 2 Boxes of Classic M&M's, 2 Boxes of Swedish Fish & Large Bag of Twizzler's
- 4 Non-Alcoholic Mooo.... Mocktails for you and your young adults

\$130 (family up to four) **\$65** (single/couple, half food quantities listed)

Mooo.... "Mocktails"

Briar Patch / Blackberry Syrup, Lime Juice, Ginger Beer

9

House at Mooo Corner / Honey, Mint, Lemon Juice

9

Before placing your order, please inform your server if a person in your party has a food allergy



“PAMPER YOUR POOCH” ENHANCEMENTS

Step onto the Boston Common, with its 'off-leash areas and paved paths', there are ample opportunities for exercising with your pooch just outside the hotels door. Dog walking, pet sitting & spa treatments can be arranged with the hotel prior to your stay, or *in-house* by contacting the concierge desk at **ext. 2616**. Doggie waste bags are also available upon request at the hotel front desk.

All pups are pampered with homemade dog biscuits, spring water and a cozy bed

FIDO'S BIRTHDAY PAW-TY

Treat your best friend during their special birthday stay-over

Choice of a meal from our "Dawgone" menu below
A Birthday Pup-Cake on a customized name-plate
KONG Classic Dog Toy Gift *(peanut butter filled)*
A Paw-ty Hat for that special photo-op **45**



FIDO'S PAWSH SPA-DAY

Because our best friends deserve to be pampered too....The Concierge Team will assist with booking your pet's day at the spa. Grooming times vary, please book in advance. **ext. 2616**

Transportation to & from the hotel for your pup
Wash & Dry Service
Nail Trim

****Lean & Keen** grilled chicken breast, rice and carrots **12** *(plus cost of spa treatments, prices vary)*
*(** PLEASE CALL TO ARRANGE TIME FOR MEAL DELIVERY)*

THE DAWGONE MENU IS FOR OUR “CANINE FRIENDS”



German Shepherd's Pie

braised ground beef, local vegetables & whipped potato **12**



Lean and Keen grilled chicken breast, rice and carrots **12**

Peanut Butter Dog Biscuits

made fresh daily by our Pastry Chef **6**

Before placing your order, please inform your server if your pet has a food allergy or is on a special diet

OVERNIGHT MENU SERVED

MONDAY - SATURDAY 10PM-6AM & SUNDAY 10PM-7AM

Potato and Leek Chowder

whole belly clams, smoked bacon **16**

Caesar Salad

romaine, parmesan reggiano, croutons **16**

Grilled Wagyu Beef Hot Dog

sautéed onions, mustard, brioche bun, fries **14**

Semolina Linguini

garlic oil, cherry tomatoes, basil leaves, parmesan reggiano **22**

12oz Burger

vermont cheddar, sautéed onions, b&b pickles, brioche roll, fries **20**

Chicken Club Sandwich

grilled chicken breast, applewood smoked bacon, lettuce, tomato on toasted white bread served with fries **18**

HAND TOSSED PIZZA

Tomato & Mozzarella

maplebrook farms buratta, oregano, basil, 12 inch **19**

Soppressata & Serrano

provolone, mozzarella, oregano, basil, 12 inch **22**

Mooo.... Supreme

mozzarella, pepperoni, soppressata, meatballs, peppers, onions, mushrooms, 12 inch **24**

Classic Pepperoni

provolone, mozzarella, oregano, basil 12 inch **21**

DESSERTS

Valhrona Chocolate Cake

chocolate ganache, chocolate cremeaux, vanilla bean ice cream **16**

Assorted Housemade Ice Creams or Sorbets

three scoops, served with a lemon tuile **11**

Just Baked Chocolate Chip Cookies & Mooo.... Milk 15

Before placing your order, please inform your server if a person in your party has a food allergy

Our Boston 'Experiences'

Picnic In The Park....

(available after 11:00am)

Enjoy the splendor of The Boston Common or The Esplanade with a delightfully prepared picnic basket. We kindly request that all orders be placed three hours before you wish to enjoy your picnic. Before placing your order, please inform your server if a person in your party has a food allergy. Substitutions can be made for allergies, or to accommodate certain dietary restrictions.

The Moo.... Picnic For Two 80.

Maine Lobster Roll & Chicken Salad Sandwich
Niçoise Salad, Olives, Tomatoes, Potatoes, Hard Boiled Egg, Chardonnay Vinaigrette
Seasonal Whole Fruits
Chef's Assorted Cookies
Cape Cod Potato Chips
Spring Water

The Boston Common Picnic For Two 120.

Maine Lobster Roll & Chicken Salad Sandwiches
Chilled Gulf Shrimp (4 each)
Baby Tomato, Cucumber, Basil Leaf & Red Onion Salad
Chef's Assorted Petit Fours & Cookies
Cape Cod Potato Chips
2 Moo.... Mocktails
Spring Water

The Boston Tea Party For Four 220.

Assorted Tea Sandwiches:
Roast Beef, Lobster Salad, Truffled Egg Salad & Roasted Vegetable
Market Vegetable Crudités with (2) Assorted Dips
Mixed Seasonal Berries
Chef's Assorted Petit-Fours & Cookies
New England Salt Water Taffy
4 Tea Infused Moo.... Mocktails
Spring Water

The Remarkable Moo.... Boston Experience for Two By Land 250.

***By Sea 500.** (plus cost of charter)

We kindly request three hours notice before you wish to enjoy this experience.
"By The Sea" excursions need an advanced notice of up to four hours & booked through hotel concierge, ext. 2616 aboard the "Tupelo Honey". (based on seasonal availability)

Chilled Gulf Shrimp (4 each)
Artisanal Cheese Plate with Sea Salt Crackers
Green Market Crudités with (2) Assorted Dips
30 grams Ossetra Caviar with Traditional Accompaniments
Seasonal Fruit Pie & Death By Chocolate Dessert
*Krug, 'Grande Cuvee', Reims, Champagne (MV 375ml) or *Seasonal Local Beers (4)
Still Bottled Water

**Picture This:* You and your loved one(s) are cuddled up on the bow of a 100 year old majestic Friendship sloop. The wind is skipping over the bow while the two of you share a bottle of Krug. The view is breathtaking, the stars are out to play and you can hear the waves gently slap against the hull of your privately chartered sailboat. The moon guides the captain as he makes your sail on Boston Harbor as peaceful and intimate as possible. You can sit back, relax and take in the magical Boston Harbor skyline.

Fees will be added to your total bill if baskets or blankets are returned damaged
Pashminas are available upon request during the fall & winter months for your convenience.
Before placing your order, please inform your server if a person in your party has a food allergy.
Chef reserves the right to change the menu items in baskets based on seasonality & selections available.

The Freedom Trailers....

(available after 7:00am)

Whether walking the Freedom Trail, watching the Red Sox at Fenway Park, or visiting one of the many museums, there are plenty of solo & family-friendly activities in Boston. Our custom nylon backpacks have just the essentials needed to enjoy a day in & around the city. Walking maps are provided at the Concierge Desk.

For full excursion ideas, please inquire with the concierge desk for more details at ext. 2616

The Health Enthusiast 40. (per person)

Whole Raw Almonds
Blueberries
Mooo.... Trail Mix
Carrot Sticks
Seasonal Granola Bar
Seasonal Whole Fruit
1 bottle of Spring Water
(GoStak & Nylon Drawstring Bag is included)

The Young Trekker 50. (per child)

Gummy Bears
Pepperidge Farm Goldfish Crackers
Mooo.... Trail Mix
Carrot Sticks
Seasonal Whole Fruit
Cape Cod Potato Chips
Motts Apple Juice Box or Spring Water
(GoStak & Nylon Drawstring Bag is included)

The Adventure Family Pack For 4 220. (per family)

Peanut Butter & Jelly Sandwiches
Raisins, Cranberries & Sunflower Seeds
Whole Raw Almonds
Mooo.... Trail Mix
Celery & Carrot Sticks
Chocolate Chip Cookies
Bottled Spring Water
(4 GoStaks & 4 Nylon Drawstring Bags are included)

Before placing your order, please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

*Please inquire for our full Wine List or Reserve Scotch Menu
vintages and prices are subject to change*

Sparkling

NV	Carpene Malvolti '1868 Extra Dry', Prosecco [Veneto, Italy]	14
2016	Schramsberg, Blanc de Blancs, Brut [North Coast, CAUnited States]	21
MV	Taittinger, Brut Prestige, Champagne, France	21
MV	Moët & Chandon, Rosé Imperial, Champagne, France	29

White

2016	Cantina Andrian, Pinot Grigio, Alto Adige, Italy	15
2017	Mud House, Sauvignon Blanc, Marlborough, New Zealand	14
2017	Landmark, 'Overlook', Chardonnay, Sonoma, California	17

Red

2017	Averaen, Pinot Noir, Willamette Valley, Oregon	19
2016	Duckhorn, 'Paraduxx', Red Blend, Napa Valley, California	21
2016	Stag's Leap Wine Cellars, 'Hands of Time', Napa Valley, California add	26

DESSERT and PORT WINES

2016	Inniskillin, Icewine, 'Vidal', Niagara Peninsula, Canada	38
NV	Ramos Pinto, 10 year Tawny	13
NV	Ramos Pinto, 20 year Tawny	18

SINGLE MALT SCOTCH

Balvenie 12 year 'Double Wood' (Speyside)	18
Balvenie 21 year, 'Portwood', (Speyside)	45
Glenfiddich 15 year 'Solera Reserve' (Speyside)	17
Glenlivet 1948, 40 year (Speyside)	135
Macallan 12 year (Speyside)	18
Macallan 'Prime Malt Reverence', 1968, 30 year (Speyside)	70
Oban 14 year (Highland)	18
Lagavulin 16 year (Islay)	23
Bruichladdich, Octomore, Edition: 07.1 (Islay)	50
Highland Park 18 year (Orkney)	30

COGNAC and ARMAGNAC

Courvosier, 'Imperial', XO (Cognac)	35
Hennessy, VSOP(Cognac)	21
Hennessy, XO (Cognac)	50
Remy Martin, VSOP (Cognac)	17
Remy Martin, XO (Cognac)	40
NV Larresingle, 'Reserve Trésor', VSOP (Armagnac)	13
NV Larresingle, XO(Armagnac)	17

HALF BOTTLES

Please inquire for our full Wine List or Reserve Scotch Menu
vintages and prices are subject to change

Sparkling Wines

NV	Ferrari, Brut, Trento DOC, Italy	45
MV	Ruinart, Blanc de Blanc, Brut, Reims, Champagne	105
MV	Ruinart, Brut Rose, Reims, Champagne	110
MV	Billecart-Salmon, Brut Rosé, Marne, Champagne	115
MV	Krug, 'Grande Cuvee', Brut, Reims, Champagne	185

White Wine

2015	Marco Felluga, 'Mongris', Pinot Grigio, Friuli, Italy	40
2015	Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma, California	65
2014	Patz & Hall, Chardonnay, 'Dutton Ranch', Russian River Valley, Sonoma, California	65
2015	Olivier Merlin, Chardonnay, Pouilly-Fuissé, Burgundy, France	55

Red Wines

2013	La Rioja Alta, 'Vina Alberdi', Rioja Reserva, Spain	45
2014	Chapter 24, 'The Fire', Pinot Noir, Dundee Hills, Willamette Valley, Oregon	70
2015	Shafer, 'One Point Five', Cabernet Sauvignon, Stag's Leap, Napa Valley, California	115
2015	Quintessa, Cabernet Blend, Rutherford, Napa Valley, California	235
2014	Stag's Leap Wine Cellars, 'Artemis', Cabernet Sauvignon, Napa Valley, California	85
2015	Domaine de Chevalier, Pessac-Léognan, Bordeaux, France	150
2015	Sassicaia, Bolgheri Sassicaia, Tuscany, Italy	325

Beers & Cider

Jack's Abby, 'House Lager', Framingham, MA	8
Lord Hobo Brewing, American IPA, Woburn, MA	12
Night Shift Brewing, 'Nite Lite', Craft Light Lager, Everett, MA	8
Harpoon, 'Rec League' Session IPA, Boston, MA	8