

## **XV Beacon & Mooo.... restaurant In-Room Dining Menu**

On the following pages, you will find menu items specially selected for our In-Room Dining Services by our Executive Chef/Owner Jamie Mammano. To order, please call ext. 2206 OR place order through your television "in room dining" menu icon.

### **Mooo.... Restaurant In Room Dining Hours of Operation**

**Breakfast** 7:00AM - 10:30AM Daily

**Lunch** 11:00AM - 2:00PM Daily

**Dinner** 5:30 PM – 9:00PM Nightly

A 20% gratuity and a 7% sales tax will be added to In-Room Dining order

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

**Mooo.... restaurant's main dining room remains closed during the day.**

**Mooo.... reopens at 5:30PM nightly for dinner service. Reservations are required.**

**Please call 617.670.7799 to arrange your reservations during your stay with us.**

### **Breakfast.... 7:00AM - 10:30AM Daily**

#### **Greek Yogurt & Berries**

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

#### **Continental Basket**

Chef's selection of pastries & croissants with choice of juice, coffee or tea **24**

#### **McCain's Irish Oatmeal**

Raisins, blueberries & brown sugar **13**

#### **Avocado Toast**

Toasted country bread, sunny side eggs, tomato, radish **17**

#### **The XV "Bacon"**

Two eggs any style, breakfast meat, toast, with garden salad or O'brien potatoes **17**

#### **Mooo.... Omelet**

Ham, gruyere, onions, peppers, with garden salad **19**

#### **Eggs Benedict\***

English muffin, smoked pork, hollandaise sauce, with garden salad or O'brien potatoes **20**

#### **Steak and Eggs\***

10oz prime New York sirloin, two eggs any style, toast, with garden salad or Obrien potatoes **38**

#### **Griddled Mooo Pancakes**

Vermont maple syrup **16**; add blueberries or chocolate chips **18**

## **SIDES....**

**Breakfast Meats** pork sausage, Applewood smoked bacon or hamsteak **8**

**Toast** white, wheat or English muffin **5** (*gluten free upon request*)

**O'Brien Potatoes** peppers, onion, Evoo, thyme & chives **7**

**Garden Salad** mixed greens, radish, Sherry vinaigrette **7**

## **JUICE, COFFEE & BEVERAGES....**

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

Freshly Brewed Illy Coffee **10** small (2 cups) **12** large (4 cups)

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

Hot Chocolate **6**

Milk Shake **8**

Chocolate or Vanilla **8**

Espresso **8**

DBL Espresso **10**

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

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

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

*\*Served raw or cooked to order. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

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

## **Lunch.... 11AM - 2PM**

### **APPETIZERS & SALADS....**

**Japanese Wagyu Beef Dumplings 18**

**\*Steak Tartare**

quail egg, capers, red onions, cornichons **19**

**Maine Lobster Bisque**

cognac, sherry, butter fleuron **15**

**\*Caesar Salad**

anchovy, parmesan, crouton **11**

**\*Grilled Shrimp & Baby Kale**

Lemon, parmesan, garlic **26**

**Grilled Chicken Cobb Salad**

Iceberg, baby gem lettuce, hard boiled egg, bacon, tomatoes, avocado, ranch dressing **18**

**\*Sliced Prime New York Sirloin**

Mixed greens, pickled beech mushrooms, red onion, blue cheese & vincotto **25**

## CHILLED SEAFOOD....

### **\*East Coast Oysters**

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

### **\*Chilled Gulf Shrimp**

six each, cocktail sauce **28**

### **\*Sushi Grade Tuna Tartare**

avocado, sesame & soy dressing **23**

### **\*Regis Ova Ossetra**

30 grams, classic accompaniments **155**

## SANDWICHES....

### **\*Sirloin Burger, 12oz**

B & B pickles, Vermont cheddar, sautéed onions, fries **20**

### **Grilled Chicken "Club"**

applewood smoked bacon, gruyere, lettuce, tomato, brioche bun, fries **18**

### **Classic B.L.T**

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

### **Grilled Cheese Panini**

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

## MOOO A LA CARTE STEAKS ....

*Served with herb and marrow butter*

**\*Greater Omaha Prime Sirloin** Nebraska, 10 ounce **40**

**\*Big Picture Farms Ribeye** Vermont, free range, 100% grass fed, 14 ounce **44**

**\*Greater Omaha Bone-In Delmonico** Nebraska, all natural, grass and grain fed, 22oz **69**

**\*Greater Omaha Prime Ribeye** Nebraska, all natural, 12 ounce **46**

**\*Greater Omaha Filet Mignon** Nebraska, 8 ounce **46**

**\*Japanese A5 Wagyu Sirloin** 6 ounce **185**

## S A U C E S....

**Bearnaise 4**

**Bordelaise 3**

**Au Poivre 4**

**Red Wine 3**

**Mooo Steak Sauce 2**

## FROM THE FARMERS MARKET....

**Sautéed Onions 7**

**Steamed Asparagus** hollandaise (of course) **17**

**Heirloom Tomato Salad** mountain gorgonzola, red onions, vin cotto **18**

**Sautéed Spinach & Garlic 12**

**Whipped Potato 9 / 14**

**Truffled Parmesan Fries 15**

**Sweet Summer Corn Succotash** fava beans, chanterelles **16**

**Panko & Parmesan Crusted Onion Rings 14**

## MOO O S P E C I A L T I E S....

### **\*Grilled Atlantic Salmon**

Sweet summer corn, fava bean succotash, chanterelles **27**

### **Campanelle Bolognese**

Dry aged beef, pork, tomato, parmesan **16/30**

### **\*Beef Wellington**

Foie gras, spinach, duxelle **56**

### **Maine Lobster Mac & Cheese 21**

### **\*Greater Omaha Prime Steak Frites**

Nebraska, 10oz bavette, all natural **35**

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

## **Dinner.... 5:30pm-9:00pm**

## CHILLED SEAFOOD....

### **\*East Coast Oysters**

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

### **\*Chilled Gulf Shrimp**

six each, cocktail sauce **28**

### **\*Regis Ova Ossetra**

30 grams, classic accompaniments **155**

**\*Grand Seafood Tower** gulf shrimp, atlantic lobster tails, jumbo lump crab, east coast oysters **95**

## S O U P S & S A L A D S....

### **Maine Lobster Bisque**

cognac, sherry, butter fleuron **15**

**Chilled gazpacho Soup** avocado, lump crab meat, cilantro **18**

**Crisp Baby Iceberg** great hill blue, bacon **16**

**Baby Kale** lemon, garlic, parmesan **16**

**\*Caesar** anchovy, parmesan, croutons **16**

## MOO O C L A S S I C S....

**\*Sushi Grade Tuna Tartare** avocado, sesame & soy dressing **23**

**\*Steak Tartare** quail egg, capers, red onion, cornichons **20**

**\*Japanese Wagyu Beef Dumplings 23**

**\*Broiled East Coast Oysters** creamed spinach, bacon, hollandaise **26**

**Crispy Calamari** sweet & hot peppers **18**

**\*Roasted Beef Bone Marrow** herb butter, toast, red wine sauce **22**

**Campanelle Bolognese** dry aged beef, pork, tomato, parmesan **16/30**

## MOOO A LA CARTE STEAKS ....

*Served with herb and marrow butter*

- \***Greater Omaha Prime Sirloin** nebraska, 10 ounce **40** 14 ounce **50** au poivre **2**
- \***Mishima Grade Wagyu Ribeye** strobe ranch texas, 10 ounces, all natural **95**
- \***OLO Ranch Dry Aged Ribeye** Nebraska, 14 ounces **52**
- \***Big Picture Farms Ribeye** vermont, free range, 100% grass fed, 14 ounce **44**
- \***Greater Omaha Bone-In Delmonico** nebraska, all natural, grass and grain fed, 22oz **69**
- \***Greater Omaha Farms Prime Ribeye** kansas, all natural, grass fed & grain fed 12 ounce **69**
- \***Greater Omaha Prime Porterhouse** Nebraska, 24 ounces **62**
- \***Greater Omaha Filet Mignon** nebraska, 8 ounce **46** 12 ounces **58**
- \***Greater Omaha Bone-In Filet Mignon** Nebraska, 14 ounces **59**
- \***Japanese A5 Wagyu Sirloin** miyazaki prefecture, 6 ounce **185**

### Add To The Cuts....

**Pan seared Hudson Valley Foie Gras 19**

**Jumbo Gulf Shrimp** garlic & white wine **19**

### S A U C E S....

**Bearnaise 4**

**Bordelaise 3**

**Au Poivre 4**

**Red Wine 3**

**Mooo Steak Sauce 2**

## MOOO SPECIALITIES & SEAFOOD ....

- \***Surf & Turf** 8oz filet w/ boardelaise sauce, ½ 3lb lobster w/ compound butter & vegetables **87**
- \***Tenderloin of Beef Wellington** foie gras, spinach, duxelle **56**
- Farm-Raised Semi-Boneless Cornish Game Hen** garlic, rosemary & lemon **30**
- \***Greater Omaha Prime Steak Frites** Nebraska, 10 ounces bavette, all natural **35**
- \***Grilled Branzino** spinach & Vidalia onions, fingerling potatoes, brown butter capers **44**
- Shrimp Scampi** 8 each, garlic butter, white wine, lemon, parsley **48**
- Broiled Maine Lobster** 3 ½ pounds, out of shell, compound butter, vegetables **80**
- \***Grilled Atlantic Salmon** sweet summer corn, fava bean succotash, chanterelles **42**

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## **FROM THE FARMERS MARKET....**

**Sautéed Onions 7**

**Steamed Asparagus** hollandaise (of course) **18**

**Heirloom Tomato Salad** mountain gorgonzola, red onions, vin cotto **18**

**B&B Mushrooms** brandy, butter, thyme **19**

**Sautéed Spinach & Garlic 12**

**Sweet Summer Corn Succotash** fava beans, chanterelles **16**

**Creamed Spinach** parmesan crema, nutmeg **9/16**

**Potato "Tots"** bacon, parmesan, tiger sauce **16**

**Yuken Gold Potato Skins** cheddar, gruyere, bacon **18**

**Whipped Potato 9 / 14**

**Truffled Parmesan Fries 15**

**Maine Lobster Mac & Cheese 23** without lobster **16**

**Panko & Parmesan Crusted Onion Rings 15**

**Mooo.... Side Flight** whipped Yukon gold potato, creamed spinach, truffled parmesan fries, corn succotash **28/39**

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## **DESSERTS...11AM - 9PM**

**Valrhona Chocolate Cake** vanilla bean ice cream **16**

**Lemon Meringue Tart** graham cracker crust, toasted meringue, candied citrus **13**

**Housemade Ice Cream or Sorbet** three scoops, served with a lemon tuile **11**

**Mooo Milk & Cookies** fresh baked chocolate chip cookies & Mooo.... milk **15**

## **COFFEE & BEVERAGES....**

Freshly Brewed Illy Coffee **10** small (2 cups) **12** large (4cups)

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

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

Accompanying Moo'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*.

## 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, CA United States]	21
MV	Taittinger, Brut Prestige, Champagne, France	21
MV	Moët & Chandon, Rosé Imperial, Champagne, France	29

### White

2018	Cantina Andrian, Pinot Grigio, Alto Adige, Italy	15
2018	Mud House, Sauvignon Blanc, Marlborough, New Zealand	14
2018	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	Hall, Cabernet Sauvignon, Napa Valley, California	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*

NV	<b>Sparkling Wines</b>	
MV	Ferrari, Brut, Trento DOC, Italy	45
MV	Ruinart, Blanc de Blanc, Brut, Reims, Champagne	125
MV	Ruinart, Brut Rose, Reims, Champagne	110
MV	Krug, 'Grande Cuvee', Brut, Reims, Champagne	185

### **White Wine**

2017	Domaine Vocoret & Fils, Chardonnay, Chablis, France	55
2018	Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma, California	75
2014	Patz & Hall, Chardonnay, 'Dutton Ranch', Russian River Valley, Sonoma, California	65
2017	Olivier Merlin, Chardonnay, Pouilly-Fuissé, Burgundy, France	55

### **Red Wines**

2011	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
2015	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**

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



## THE “KIDS ARE ALRIGHT” AT XVB.... served 11:00AM – 8:00PM Daily

### Tomato & Mozzarella Pizza

12 inch **19**

### Grilled Wagyu Beef Hot Dog

sautéed onions, mustard, brioche roll, fries\* **14**

### Mooo....Mac n Cheese

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

### Classic Chicken Fingers

honey mustard, fries\* **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**

*\*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



## “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 hotel's 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. 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**

### 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**

### 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. Menu may change due to product availability.*

#### **The Mooo.... Picnic For Two 80.**

Maine Lobster Roll & Chicken Salad Sandwich

Greek Salad, Olives, Tomatoes, Red Onions, Feta, Oregano 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 Mooo.... 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 Mooo.... Mocktails

Spring Water

## **The Freedom Trailers....**

(available after 7:00am)

**Whether walking the Freedom Trail, watching the Red Sox televised on our roof deck, 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.**

### **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)

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