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

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Breakfast</strong></td>
<td>7:00AM - 10:30AM Daily</td>
<td></td>
</tr>
<tr>
<td><strong>Lunch</strong></td>
<td>11:00AM - 2:00PM</td>
<td>Daily</td>
</tr>
<tr>
<td><strong>Dinner</strong></td>
<td>5:30 PM – 9:00PM</td>
<td>Nightly</td>
</tr>
</tbody>
</table>

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

SAUCES....

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
MOOO SPECIALTIES....

*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

*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

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

SOUPS & SALADS....

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

MOOO CLASSICS....

*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
MOO 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

SAUCES....
Bearnaise 4
Bordelaise 3
Au Poivre 4
Red Wine 3
Mooo Steak Sauce 2

MOOO SPECIALITIES & SEAFOOD....

*Surf & Turf 8oz filet w/ Bordelaise 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

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

*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

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 (4 cups)
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 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.

**WINES BY THE GLASS**

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

<table>
<thead>
<tr>
<th>Sparkling</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>NV</td>
<td>Carpene Malvolti ‘1868 Extra Dry’, Prosecco [Veneto, Italy]</td>
<td>14</td>
</tr>
<tr>
<td>2016</td>
<td>Schramsberg, Blanc de Blancs, Brut [North Coast, CAUnited States]</td>
<td>21</td>
</tr>
<tr>
<td>MV</td>
<td>Taittinger, Brut Prestige, Champagne, France</td>
<td>21</td>
</tr>
<tr>
<td>MV</td>
<td>Moet &amp; Chandon, Rosé Imperial, Champagne, France</td>
<td>29</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>White</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Cantina Andrian, Pinot Grigio, Alto Adige, Italy</td>
<td>15</td>
</tr>
<tr>
<td>2018</td>
<td>Mud House, Sauvignon Blanc, Marlborough, New Zealand</td>
<td>14</td>
</tr>
<tr>
<td>2018</td>
<td>Landmark, 'Overlook', Chardonnay, Sonoma, California</td>
<td>17</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Red</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>Averaen, Pinot Noir, Willamette Valley, Oregon</td>
<td>19</td>
</tr>
<tr>
<td>2016</td>
<td>Duckhorn, ‘Paraduxx’, Red Blend, Napa Valley, California</td>
<td>21</td>
</tr>
<tr>
<td>2016</td>
<td>Hall, Cabernet Sauvignon, Napa Valley, California</td>
<td>26</td>
</tr>
</tbody>
</table>

**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     |
**Sparkling Wines**

<table>
<thead>
<tr>
<th>NV</th>
<th>MV</th>
<th>MV</th>
<th>MV</th>
<th>MV</th>
<th>MV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ferrari, Brut, Trento DOC, Italy</td>
<td>Ruinart, Blanc de Blanc, Brut, Reims, Champagne</td>
<td>Ruinart, Brut Rose, Reims, Champagne</td>
<td>Krug, ‘Grande Cuvee’, Brut, Reims, Champagne</td>
<td></td>
<td></td>
</tr>
<tr>
<td>45</td>
<td>125</td>
<td>110</td>
<td>185</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**White Wine**

<table>
<thead>
<tr>
<th>Year</th>
<th>NV</th>
<th>MV</th>
</tr>
</thead>
<tbody>
<tr>
<td>2017</td>
<td>Domaine Vocoret &amp; Fils, Chardonnay, Chablis, France</td>
<td>55</td>
</tr>
<tr>
<td>2018</td>
<td>Merry Edwards, Sauvignon Blanc, Russian River Valley, Sonoma, California</td>
<td>75</td>
</tr>
<tr>
<td>2017</td>
<td>Olivier Merlin, Chardonnay, Pouilly-Fuissé, Burgundy, France</td>
<td>55</td>
</tr>
</tbody>
</table>

**Red Wines**

<table>
<thead>
<tr>
<th>Year</th>
<th>NV</th>
<th>MV</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011</td>
<td>La Rioja Alta, ‘Vina Alberdi’, Rioja Reserva, Spain</td>
<td>45</td>
</tr>
<tr>
<td>2015</td>
<td>Shafer, ‘One Point Five’, Cabernet Sauvignon, Stag’s Leap, Napa Valley, California</td>
<td>115</td>
</tr>
<tr>
<td>2015</td>
<td>Quintessa, Cabernet Blend, Rutherford, Napa Valley, California</td>
<td>235</td>
</tr>
<tr>
<td>2015</td>
<td>Domaine de Chevalier, Pessac-Léognan, Bordeaux, France</td>
<td>150</td>
</tr>
<tr>
<td>2015</td>
<td>Sassicaia, Bolgheri Sassicaia, Tuscany, Italy</td>
<td>325</td>
</tr>
</tbody>
</table>

**Beers**

<table>
<thead>
<tr>
<th>NV</th>
<th>MV</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jack’s Abby, ‘House Lager’, Framingham, MA</td>
<td>8</td>
</tr>
<tr>
<td>Lord Hobo Brewing, American IPA, Woburn, MA</td>
<td>12</td>
</tr>
<tr>
<td>Night Shift Brewing, ‘Nite Lite’, Craft Light Lager, Everett, MA</td>
<td>8</td>
</tr>
</tbody>
</table>
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 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. 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) $45
A Paw-ty Hat for that special photo-op

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  
Moo.... 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  
Moo.... 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  
Moo.... 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