



city  table

private dining room

 your table is ready

corner of boylston and exeter | the lenox hotel
citytableboston.com | 617.933.4800
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private dining room

the private dining room at city table, with it's beautiful large window, gold leaf ceiling and intimate lighting is the perfect setting for groups of up to 32 seeking an exceptional dining experience.

we will customize each menu to the needs of each group.

wines may be chosen before hand from our eclectic wine list.

*please note, our menu is based on product availability and may be subject to change.

passed or plated hors d'oeuvres

choice of 4, \$20 per person

roasted tomato bruschetta, balsamic drizzle

sesame crusted avocado, papaya salsa

prosciutto, fig & melon

smoked salmon, cucumber, salmon roe

fried plantains, guacamole, pico de gallo

bibb lettuce, bleu cheese mousse & candied pecans

scallop ceviche

sushi rolls, ahi tuna or california with pickled ginger

grass fed beef sliders

hangar steak tacos

dinner menu options

MENU 1

choice of 2 appetizers, 2 entrees, 2 desserts
*\$55.00 / person

MENU 2

choice of 3 appetizers, 3 entrees, 3 desserts
*\$65.00 / person

**not inclusive of tax and gratuity*

starters

crispy chicken tacos

mint pico de gallo, grilled corn salsa, lime crema

tuna tartare

cucumber, avocado, lemongrass dressing, ruffled potatoes

gazpacho

pickled shrimp, garlic croutons

new england clam chowder

salt cod fritters, annatto oil

city table chopped

feta, olives, egg, romaine, grilled corn, bacon, cherry tomatoes, dijon vinaigrette

simple greens

baby lettuce, shaved fennel, roasted cherry tomatoes, rooftop honey vinaigrette

entrees

pan roasted free range chicken

olive & caper quinoa, wild mushrooms, roasted garlic sauce

pan roasted scallops

slab bacon, grilled corn & asparagus hash, sweet pepper coulis

steak frites

grilled skirt steak, parmesan truffle fries, house made steak sauce

seasonal vegetable risotto

leeks, asparagus, roasted tomatoes, goat cheese, baguette

grilled ny sirloin

whipped potatoes, crispy vidalia onions, bleu cheese butter, port wine reduction

seared faroe island salmon

celery root puree, roasted beets, grilled corn, watercress, pomegranate sauce

desserts

chocolate 3 layer cake

vanilla crème brulee

carrot cake

seasonal berry tart