



DINNER

Your dining experience may be enjoyed a la carte or as a three course pre fixe menu for \$55 excluding signature items.

Appetizers

First Course

SPRING GREENS CAESAR* 15.00

White Anchovy, Brioche Crouton, Shaved Parmesan

PANZANELLA 22.00

Burratini, Heirloom Tomato, Kale, Caramelized Onion Vinaigrette, Truffle Cashew Butter, Torn Brioche

BLUE HILL BAY MUSSELS 16.00

Escabeche, Chayote, Smoked Paprika

SLOW ROASTED CARROTS 12.00

Sumac, Pepitas, Sesame Seeds, Lemon Verbena Yogurt

HARISSA ROASTED CAULIFLOWER  11.00

Babaganoush, Pomegranate, Pine Nuts, Mint

CRUDO 19.00

Kona, Leche de Tigre, Green Daikon, Szechuan Oil

BRICK CHICKEN  29.00

Charred Carrot Puree, Asparagus, Crispy Yams

TAGLIATELLE 25.00

Confit Garlic, Smashed English Peas, Fermented Ramps, Dry Vermouth

GEORGES BANK SCALLOPS 31.00

Farro Risotto, Pearl Onions, Paprika Sauce, Fried Shallots

GROUPER  30.00

Wax Beans, Snap Peas, Radishes, Yuzu Crème

Signature Entrees

STEAK FRITES*  47.00

11oz. Ribeye, Black Lava Salt Rub, Hand Cut Fries, Whole Roasted Garlic

1855 FILET MIGNON* 51.00

Polenta Cake, Smoked Sweetbreads, Tuscan Kale, Corn Nage, Chimichurri

Desserts

Third Course

CARAIBE CHOCOLATE CREME BRULEE 10.00

Toasted Butter Croissant, Raspberries

CARROT & PARSNIP CAKE 10.00

Goat Cheese Icing, Toasted Pecan, Blackberry Sauce

LEMON RICOTTA CHEESECAKE 10.00

Angel Food Cake, Macerated Strawberry, Strawberry Yogurt Sauce

ICE CREAMS & SORBETS 9.00

Vanilla, Chocolate, Strawberry,

Mango, Raspberry, Lemon

Make it an Affogatto +\$3

#RCMEMORIES
@THERITZCARLTONBOSTON

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY
*THESE ITEMS CONTAIN RAW OR UNDERCOOKED INGREDIENTS AND WILL BE COOKED TO YOUR SPECIFICATIONS. PLEASE BE INFORMED THAT THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS AND MAY POSE CERTAIN HEALTH RISKS.

 THIS ITEMS CAN BE MADE GLUTEN FREE






BRUNCH

Fresh Beginings

BERRIES	17.00
Maplebrook Farms Ricotta, Lime Zest	
VERMONT YOGURT	14.00
Berries, Honey, House Made Granola	
AVOCADO TOAST	19.00
Serrano Ham, Spring Greens, Sourdough +4 Poached Egg	
BIBB SALAD 	16.00
Red Onions, Sweet Peppers, Grapes, Cashews, Chevre, Honey Vinaigrette	
FRESH SQUEEZED JUICE	11.00
Choice of Orange or Grapefruit	

Signatures

EGGS BENEDICT	23.00
Organic Muffin, Canadian Bacon, Jumbo Asparagus, Hollandaise +8 Salmon, Crab Cake or Lobster +5 Avocado	
SUNRISE SANDWICH	19.00
Fried Egg, Pecan Wood Smoked Bacon, Cheddar, Avocado, Brioche, Fruit	
THE HEALTHY START	24.00
Egg White Omelet, Tomatoes, Asparagus, Spinach, Herbs, Fruit	
FOLEY SMOKED SALMON	24.00
Tomato Preserve, Whipped Cream Cheese, Pickled Onion, Bagel	
ARTISAN BURGER*	25.00
8 oz. Prime Beef, Onion Brioche, Smoked Bacon Onion Jam, Fourme d'Ambert +4 Fried Egg	
STEAK FRITES & EGG* 	30.00
8 oz. Hanger Steak, Black Lava Salt Rub, House Fries, Pickled Onions, Fried Duck Egg, Hollandaise	
WILD BLUEBERRY COFFEE CAKE	12.00
Vanilla Anglaise, Chantily Cream	

From The Griddle

BUTTERMILK PANCAKES	17.00
Plain, Blueberry, Chocolate Chip or Banana, Local Maple Syrup	
BACON & EGGS	23.00
House Made Bacon, Cornbread, Maple Butter	
TRUFFLE DUCK EGGS	19.00
Wild Mushrooms, Aged Provolone, Green Salad, Sourdough	

Artisan Buffet

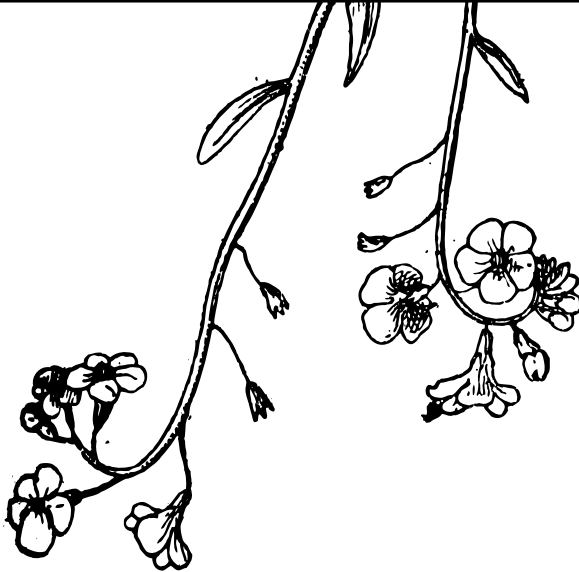
ADULT	34.00
Regular coffee and Juices included	
CHILD	21.00
Regular coffee and Juices included	

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BREAKFAST

Fresh Beginings

BERRIES	17.00
Maplebrook Farms Ricotta, Lime Zest	
VERMONT YOGURT	14.00
Berries, Honey, House Made Granola	
SEASONAL FRUIT	17.00
Banana Bread, Vermont Yogurt	
STEEL-CUT OATMEAL	11.00
Brown Sugar, Raisins, Cinnamon	
GREEN MONSTER SMOOTHIE	10.00
Apple, Kale, Cucumber, Ginger, Avocado	
FRESH SQUEEZED JUICE	11.00
Choice of Orange or Grapefruit	
DETOX SHOTS	9.00
Beet & Pomegranate / Carrot & Turmeric	

Signatures

EGGS BENEDICT	23.00
Organic Muffin, Canadian Bacon, Jumbo Asparagus, Hollandaise	
+8 Salmon, Crab Cake or Lobster	
+5 Avocado	
SUNRISE SANDWICH	19.00
Fried Egg, Pecan Wood Smoked Bacon, Cheddar, Avocado, Brioche, Fruit	
THE HEALTHY START	24.00
Egg White Omelet, Tomatoes, Asparagus, Spinach, Herbs, Fruit	
FOLEY SMOKED SALMON	24.00
Tomato Preserve, Whipped Cream Cheese, Pickled Onion, Bagel	
TRUFFLE DUCK EGGS	19.00
Wild Mushroom, Aged Provolone, Green Salad, Sourdough	
THREE-EGG OMELET	23.00
Choice of: Peppers, Onions, Mushroom, Spinach, Tomatoes, Asparagus, Ham, Smoked Salmon, Bacon, Cheddar, Swiss or Goat Cheese, Breakfast Potatoes, Choice of Toast	
TREMONT BREAKFAST	28.00
Two Eggs Any Style	
Bacon, Pork Sausage or Chicken Sausage	
Juice, Coffee or Tea	

From The Griddle

BUTTERMILK PANCAKES	17.00
Plain, Blueberry, Chocolate Chip or Banana, Local Maple Syrup	
BACON & EGGS	23.00
House Made Bacon, Cornbread, Maple Butter	
NUTELLA CREPES	17.00
Banana Cream, Hazelnut, Macerated Berries	
BELGIAN WAFFLE	16.00
Macerated Berries, Cinnamon Butter	
BRIOCHE FRENCH TOAST	18.00
Banana Fosters, Candied Pecan Gremolata	



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