



LUNCH

Fresh and light

<i>Golden tomato and mango gaz pacho, ricotta wasabi raita</i>	7
<i>Baby leaf salad with shaved vegetables, Choice of dressing</i>	9
<i>Prosciutto toast, tomato dip and farmhouse bread</i>	10
<i>Heirloom tomato salad, caramelized pine nuts, Basil and ginger dressing</i>	12
<i>Half dozen local oysters with shallots granite*</i>	16
<i>Seared tuna salad, quail egg, sea bean, anchovy, crispy potato gaufrette*</i>	
<i>Small 13 Large 19</i>	

Sandwiches

(All sandwiches served with salad and Sensing fries)

<i>Vegetarian club sandwich, crushed tomatoes, grilled vegetables</i>	11
<i>Pesto chicken breast on grilled focaccia, Niçoise vegetables in olive oil</i>	12
<i>Kobe beef burger with onion, tomato confit and swiss cheese*</i>	12
<i>Sensing lobster roll on brioche, pear, celery, lobster mayonnaise</i>	16

** These items are served raw or cooked-to-order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of foodborne illness.*

The Culinary team at the Fairmont Battery Wharf is pleased to offer you seasonally inspired menu items. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.

All cuisine is prepared without artificial trans fat.



LUNCH

Tasty

<i>Fresh fettuccini pasta, tomatoes, olives, lemon confit, Basil and mascarpone sauce</i>	12
<i>Pan fried Halibut, Blue Hill Bay mussels, chorizo, Shiitake and cranberry bean, preserved lemon vinaigrette</i>	18
<i>New England Family Farms beef strip loin, "Steak Frites," Served with Sensing fries and salad*</i>	20

**Sensing celebrates the opening of its outdoor patio with a
4 Diamond AAA Rating and \$4.00 menu offerings.
(Served from 11:30am – 1:30pm, Monday – Friday)**

Kobe beef burger with onion, tomato confit and swiss cheese
(Served with salad and Sensing fries)*

*Fresh fettuccini pasta, tomatoes, olives, lemon confit,
Basil and mascarpone sauce*

(Offer valid through July)

**Not available July 8th – July 13th*

Cheese

<i>Variety of New England and international artisan cheeses Served with toasted bread</i>	
<i>Choice of 3 pieces</i>	12
<i>Choice of 5 pieces</i>	17

Sweet

<i>Assortment of sorbets</i>	8
<i>Strawberry and Szechuan pepper soup, Almond crusted apricot and iced orange nougat</i>	10
<i>Pistachio French macaroon with raspberry rose, pistachio gelato</i>	10