



FAIRMONT COPLEY PLAZA PICNIC MENU

TO SHARE

ANTIPASTO FOR TWO | New England Charcuterie, Local Cheese, Concord Grapes, Marinated Olive, Fig Jam, Sea Salt and Rosemary Lavash 24

POACHED SHRIMP & SCOTTISH SMOKED SALMON | Shredded Lettuce, Cocktail Sauce, Preserved Lemon Cream Cheese, Tartar Sauce, Bagel Crisps, Citrus 28

CAPRESE SKEWERS | Heirloom Cherry Tomatoes, Marinated Mozzarella, Pickled Artichokes, Basil, Balsamic Reduction, Ramp Pesto 14

JAMON WRAPPED ASPARAGUS | Black Truffle Vinaigrette, Arugula and Pecorino Salad 14

BABY GEM SALAD | Pannagratto, Fennel, Heirloom Carrots, Radish, Molasses Vinaigrette 22

COUNTRY POTATO SALAD | baby Yukon gold potatoes, horseradish aioli, scallions, smoked bacon, egg, golden shallots, Aleppo pepper 16

SANDWICHES

GRINDSTONE SMOKED SALMON AND CUCUMBER SANDWICH | Sourdough, Spinach, Red Onion, Horseradish Cream 19

PEPPERED SIRLOIN ON CIABATTA | Roasted Red Pepper Chutney, Arugula, Vermont White Cheddar, Green Peppercorn Aioli 22

SMOKED CHICKEN | Chicken Jus Mayo, Bib Lettuce, Brie, Mama Lils' Peppers 22

FALAFEL PITA | Yoghurt Tahini, Tabbouleh 18

TO FINISH

STRAWBERRY MACAROONS 12

PEACH PIE | Bourbon Caramel 14

BANANA BREAD | Mascarpone and Citrus Cream Cheese 12