

# Hilton Boston Back Bay

## Breakfast

Served from 6:30 a.m. to 11:30 a.m. **Touch  or Ext. 51**

### Fruits, Juices & Cereals

Fresh Seasonal Melon or Grapefruit			\$5.00
Orange, Grapefruit, Cranberry Apple, Tomato or V-8 Juice			\$4.50
Sliced Seasonal Fruit with Non-Fat Yogurt			\$9.00
Fresh Seasonal Berry, Yogurt and Granola Parfait			\$8.00
Breakfast Cereals	\$4.00	with Berries	\$6.00
<i>Raisin Bran, Frosted Flakes, Special K, Rice Krispies, Granola &amp; Bran Flakes</i>			
Oatmeal with Brown Sugar & Cream	\$5.00	with Berries	\$7.00

### From the Griddle

Buttermilk Pancakes			\$10.00
Blueberry Pancakes			\$11.00
Belgian Waffles			\$11.00
Cinnamon French Toast			\$10.00

*Served with Vermont Maple Syrup*

*Add Fresh Berries to any Griddle Item for only \$2.00 additional*

### On The Side

Grilled Ham	\$3.00	Canadian Bacon	\$3.00
Bacon	\$3.00	Sausage Links	\$3.00
Turkey Sausage	\$3.00		

### From the Bakery

Freshly Baked Muffin	\$2.00	Buttery Croissant	\$2.00
Danish Pastry	\$2.00	English Muffin	\$2.00
Bagel	\$2.50		
<i>with Cream Cheese</i>	\$3.00		

### Freshly Brewed


Coffee <i>Medium Pot (3 cups)</i>	\$6.00	Coffee <i>Large Pot (5 cups)</i>	\$9.00
Bigelow Teas	\$4.75		
Espresso	\$4.00		
Latte	\$5.00		
Cappuccino	\$5.00		

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you


# Hilton Boston Back Bay

## Breakfast

Served from 6:30 a.m. to 11:30 a.m. **Touch**  or Ext. 51

<b>*The American Breakfast</b>	<b>\$13.00</b>
<i>Two Eggs Any Style. Your choice of Bacon or Sausage Homefries, White, Whole Wheat, Rye Toast or English Muffin</i>	
<b>*The Back Bay Breakfast</b>	<b>\$14.00</b>
<i>Two Eggs Any Style with Two Buttermilk Pancakes Two Sausage Links and Bacon. Served with Homefries and Choice of Toast</i>	
<b>*Create Your Perfect Omelet</b>	<b>\$13.00</b>
<i>A Three Egg Omelet with your choice of Two Fillings Additional Fillings: \$.50 Eggwhite Omelets available upon request. Served with Homefries and Toast Mushrooms, Spinach, Peppers, Tomato, Green Onion, Bacon, Sausage, Ham. Swiss, American, Cheddar, Provolone, Boursin</i>	
<b>*Eggs Benedict</b>	<b>\$14.00</b>
<i>Two Poached Eggs on Canadian Bacon and English Muffin Topped with Housemade Hollandaise Sauce. Served with Homefries</i>	
<b>*Hash &amp; Eggs</b>	<b>\$11.00</b>
<i>Pan Fried Corned Beef Hash with Two Eggs Any Style Served with Homefries and Choice of Toast</i>	
<b>Maine Smoked Salmon</b>	<b>\$14.00</b>
<i>Served with Toasted Bagel, Cream Cheese, Red Onion, Tomato &amp; Capers</i>	
<b>Gourmet French Toast</b>	<b>\$13.00</b>
<i>Raisin Bread, Seasonal Berry Compote, Toasted Walnuts &amp; Vermont Maple Syrup</i>	

### Hilton Eat Right <sup>TM</sup>

Items with this symbol  are part of Hilton's Eat Right Program. The recipes were created by Hilton's Eat Right Culinary Team in conjunction with Johnson & Wales University. They encourage a nutritional concept of balance, variety and moderation.

<b>Almond and Dried Blueberry Granola with Fruit</b>	<b>\$9.00</b>
<i>Made-from-scratch, Almonds, Dried Blueberries, Golden Raisins, Fat Free Vanilla Yogurt, with Fresh Mixed Berries</i>	
<i>Fat 10g Saturated Fat 2g Cholesterol 0mg Carbo 114g Protein 22g Calories 630</i>	
<b>Mango Tango Breakfast Shake</b>	<b>\$9.00</b>
<i>Pineapple, Orange and Mango Blended with Low-Fat Vanilla Yogurt</i>	
<i>Fat 1g Saturated Fat 0.5g Cholesterol 5mg Carbo 48g Protein 5g Calories 210</i>	
<b>Smoked Salmon and Spinach Frittata</b>	<b>\$15.00</b>
<i>Egg Beaters, Shiitake Mushrooms and Sweet Basil</i>	
<i>Fat 5g Saturated Fat 1g Cholesterol 15mg Carbo 13g Protein 29g Calories 210</i>	
<b>Whole Grain Pancakes</b>	<b>\$10.00</b>
<i>Whole Wheat and Oat Batter, Granny Smith Apple and Maple Compote, Low-Fat Vanilla Yogurt</i>	
<i>Fat 7g Saturated Fat 1g Cholesterol 0mg Carbo 129g Protein 15g Calories 620</i>	
<b>Oat Bran French Toast</b>	<b>\$10.00</b>
<i>Maple Banana Cream Cheese Filling, Whole Wheat Cereal Crust, Sliced Bananas and Low-Fat Vanilla Yogurt.</i>	
<i>Fat 10g Saturated Fat 4.5g Cholesterol 20mg Carbo 80g Protein 17g Calories 460</i>	

Hilton Eat Right <sup>TM</sup> nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation. Cholesterol is indicated in milligrams

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

Hilton  Boston Back Bay  
*Breakfast in Bed*

---

Available Weekends and most Holidays until Noon. **Touch** or **Ext. 51**

*The Ultimate Indulgence*  
*Breakfast for two presented on specialty trays*  
*Fresh Cut Flowers, Boston Globe and New York Times*

Menu

- Frexienet Champagne  
Carafe of Fresh Squeezed Orange Juice  
~~  
Bowl of Fresh Jumbo Driscoll Stem-on Strawberries  
With Crème Fraiche  
~~  
Fresh-baked Croissants and Sliced Fruit Breads  
~~  
*Choice of Selected Breakfast Entrees:*
- Classic Eggs Benedict with Hollandaise Sauce
    - Malted Belgian Waffles
      - Steak & Eggs
      - French Toast
      - Omelet
- (with your choice on ingredients)*  
~~  
Fresh Brewed Kona Coffee or Select Bigelow Teas  
~~  
Gift Box of *Harbor Sweets* Chocolates

**\$89** per couple  
*(Inclusive of all taxes and gratuities)*

***Advance Reservations Required***

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, specially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## All Day Dining

Served from 11:30 a.m. to Midnight. **Touch**  or Ext. 51

### Appetizers

Warm Artichoke, Baby Spinach and Fontina Spread <i>With Grilled Garlic/Butter Baguette</i>	\$10.00
Atlantic Cod Cakes <i>Dill/Chive Remoulade and Roasted Red Pepper Aioli</i>	\$12.00
Grilled Flatbread Pizza <i>Mushroom &amp; Arugula Pesto, Roma Tomatoes, Roasted Yellow Peppers</i>	\$8.00
Calamari & Rock Shrimp <i>Lightly Deep-Fried in Buttermilk Batter. Sauces: Lemon Basil Pesto &amp; Chipotle Aioli</i>	\$12.00

### Soups / Salads

French Onion Soup <i>Caramelized Onions in a Beef and Port Wine Broth, Gruyere Crostini</i>	\$8.00
New England Clam Chowder <i>Cold Smoked Native Clams, Bacon, Potatoes, Celery in a Herb Cream Stock</i>	Cup \$4.00 Bowl \$7.00
Greens of the Season <i>Mesculin, Frisee &amp; Watercress wrapped in Cucumber. Roasted Shallot Vinaigrette</i>	\$7.00
Caesar Salad <i>Heart of Baby Romaine, Toasted Pine Nuts, Topped with Parmesan Twist &amp; Sliced Pecorino</i>	\$9.00

### **Hilton Eat Right** <sup>TM</sup>

The recipes were created by Hilton's Eat Right Culinary Team in conjunction with Johnson & Wales University. They encourage a nutritional concept of balance, variety and moderation.

Mussels Marniere <i>Garlic, Shallots, White Wine Sauce</i> <i>Fat 17g Saturated Fat 3.5g Cholesterol 130mg Carbo 72g Protein 63g Calories 750</i>	\$18.00
Beef Tenderloin Steak Salad <i>Fresh Baby Greens, Tomatoes, Cucumbers, Bleu Cheese, Caramelized Onions</i> <i>Fat 18g Saturated Fat 8g Cholesterol 100mg Carbo 14g Protein 36g Calories 360</i>	\$18.00
Grilled Swordfish and Roasted Pepper Salad <i>Roasted Red, Yellow and Green Peppers, Baby Greens, Black Olives, Tomatoes, Golden Raisins with a Balsamic Vinegar</i> <i>Fat 13g Saturated Fat 2.5g Cholesterol 55mg Carbo 43g Protein 33g Calories 400</i>	\$19.00
Smoked Turkey & Spinach Wrap <i>Spring Salad Mix, Hummus, Tomatoes, Avocado, Spinach Tortilla</i> <i>Fat 17g Saturated Fat 2.5g Cholesterol 50mg Carbo 39g Protein 37g Calories 410</i>	\$11.00
Citrus Grilled Chicken Breast <i>Vegetable Salad, Orange and Grapefruit Segments, Capers, Herbs</i> <i>Fat 19g Saturated Fat 3g Cholesterol 25mg Carbo 12g Protein 13g Calories 270</i>	\$20.00

*Hilton Eat Right* <sup>TM</sup> nutritional values are determined through database analysis with the Food Processor SQL from ESHA Research, Inc., Salem, OR 97302 and available ingredient product data. This data is based on average serving size and standard portion guidelines. However, slight variations in nutritional values may occur due to seasonality, use of alternate suppliers, and menu item preparation. Cholesterol is indicated in milligrams

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## All Day Dining

Served from 11:30 a.m. to Midnight. **Touch**  or Ext. 51

### Sandwiches

Smoked Turkey Club Sandwich <i>With Lettuce, Tomato, Bacon &amp; Mayonnaise on Whole Wheat Bread</i>	\$9.00
Grilled Italian Ham Panini on Ciabatta <i>Prosciutto, Salami, Capricolla, Provolone, Roasted Red Pepper. Basil Pesto Mayonnaise</i>	\$12.00
Shaved Delmonico Steak Sandwich on Baguette <i>Gruyere Cheese, Caramelized Onions, Sauteed Mushrooms, Tomato &amp; Horseradish Chantilly</i>	\$12.00
Garden Panini on Foccacia <i>Roasted Portabella, Avocado, Beefsteak Tomato with Sundried Tomato Pesto Spread</i>	\$12.00
Smoked Turkey Melt Panini on Ciabatta <i>Cheddar Cheese, Beefsteak Tomato with a Cranberry Sage Mustard</i>	\$11.00
The Back Bay Burger <i>Choice of American, Cheddar, Swiss, Provolone or Fresh Mozzarella. Onions, Peppers Bacon</i>	\$10.00
Grilled Chicken Sandwich <i>With Tomato, Lettuce, Red Onion and Roasted Garlic &amp; Chive Aioli</i>	\$10.00

**Sandwiches served with your choice of Tossed House Salad, French Fries or Chips**

### Entrees

*Smoked Chicken & Cracked Pepper Fettucini, Roasted Garlic Cream <i>Julienne of Prosciutto, Arugula, Tomato, Fresh Oregano and Shaved Pecorino</i>	\$16.00
New England Fish & Chips <i>Beer Battered Cod. Cornichon Relish, Grain Mustard Remoulade. With Fries and Asparagus</i>	\$16.00
Grilled Chicken Caesar Salad <i>Heart of Baby Romaine, Toasted Pine Nuts, Topped with Parmesan Twist &amp; Sliced Pecorino</i>	\$15.00
Cobb Salad <i>Smoked turkey, Avocado, Gorgonzola, Egg. Mustard Seed Vinaigrette, Cranberry Syrup</i>	\$16.00
Atlantic Shrimp & Scallop Salad <i>Served over Baby Greens. Chive Vinaigrette</i>	\$20.00

### Pizza

	<u>7" Pie</u>	<u>16" Pie</u>
Three Cheese	\$8.00	\$14.00
Pepperoni and Cheese	\$9.00	\$15.00
Vegetarian <i>Caramelized Onions, Sauteed Mushrooms, Roasted Bell Peppers &amp; Sliced Tomatoes</i>	\$8.00	\$14.00
White Pizza <i>Olive Oil, Roasted Garlic, Oregano, Basil. Topped with Three Cheeses</i>	\$7.00	\$13.00
Additional Toppings	\$0.50 each	\$1 each
<i>Onions, Bell Peppers, Mushrooms, Chopped Garlic, Extra Cheese, Pepperoni, Black Olives, Sausages, Ham, Ground Sirloin</i>		

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## Dinner

Served from 5:00 p.m. to 10:00 p.m. **Touch**  **or Ext. 51**

### Appetizers

Atlantic Cod Cakes \$12.00  
*Dill/Chive Remoulade and Roasted Red Pepper Aioli*

\*Pan Seared Duck Breast \$11.00  
*Duck Leg Confit Hash. Cherry Enhanced Demi Glace with Fresh Fig*

Grilled Flatbread Pizza \$8.00  
*Mushroom & Arugula Pesto, Roma Tomatoes, Roasted Yellow Peppers*

Calamari & Rock Shrimp \$12.00  
*Lightly Deep-fried in Buttermilk Batter. Sauces: Lemon Basil Pesto & Chipotle Aioli*

### Soups

New England Clam Chowder Cup \$4.00 Bowl \$7.00  
*Cold Smoked Native Clams, Bacon, Potatoes, Celery in a Herb Cream Stock*

Onion Soup Gratinée \$8.00  
*Caramelized Onion, Beef and Port Wine Stock. Gruyere Crostini*

### Salads

Greens of the Season \$7.00  
*Mesclun, Frisee & Watercress wrapped in Cucumber. Roasted Shallot Vinaigrette*

Caesar Salad \$9.00  
*Heart of Baby Romaine, Toasted Pine Nuts topped with Parmesan Twist and Sliced Pecorino*

Chevre & Heirloom \$8.00  
*Vermont Chevre with Heirloom Tomatoes. Sherry Vinegar Reduction*

Maine Lobster Salad \$10.00  
*Whole Tail over Baby Arugula with Roasted Corn and Red Pepper. Basil/Tarragon Vinaigrette*

### Dinner Entrees

\*Cedar Planked Salmon \$24.00  
*Maple Basted 8 oz. Filet. Served with Portabello Rissotto and Asparagus*

Oven Roasted Lemon/Herb Chicken, Roasted Garlic Jus \$20.00  
*1/2 Young Tender Chicken. Yukon Gold Mashed Potatoes and Broccoli Rabe*

Lobster & Shrimp Linguine \$24.00  
*Oyster Mushrooms & Tomatoes in a Lobster/Tarragon Cream Sauce*

Seared Day Boat Scallops, Sauce Beurre Blanc \$23.00  
*Accompanied by a salad of Shaved Fennel, Apple and Wilted Spinach*

\*Grilled Filet Mignon, Port Wine Demi Glace \$31.00  
*Served on a Roasted Shallot Potato Cake and Asparagus*

\*Seared Skirt Steak, Caramelized Shallot Demi Glace \$26.00  
*Served with Roasted Fingerling Potatoes and Broccoli Rabe*

Sole Roulade, Roasted Tomato Coulis \$24.00  
*Stuffed with Maine Lobster, Served with Sautéed Spinach*

Grilled Swordfish, Pine Nut & Basil Butter \$26.00  
*Served with risotto, Wilted Arugula and Pear Tomatoes*

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## *Dessert and Kids Menu*

---

Served from 11:30 a.m. to Midnight p.m. **Touch  or Ext. 51**

### **DESSERTS**

<b>Miniature Chocolate Molten Bundt Cake</b>		\$7
<b>Lemon Cheesecake, Pistachio Crust, Seasonal Berries</b>		\$7
<b>Trio of Crème Brulee, Vanilla Bean, Chocolate, and Pear Anise</b>		\$8
<b>Raspberry Sorbet</b>	Per scoop	\$2
<b>Haagan Dazs Ice Cream, Chocolate, Vanilla, Strawberry</b>	Per scoop	\$2
<b>Warm Apple Pie, Vanilla Ice Cream</b>		\$7
<b>Maple Pecan Cannoli, Spiced Cranberry Coulis</b>		\$7

---

Served from 11:30 a.m. to 10:00 p.m. **Touch  or Ext. 51**

### **KIDS SELECTION**

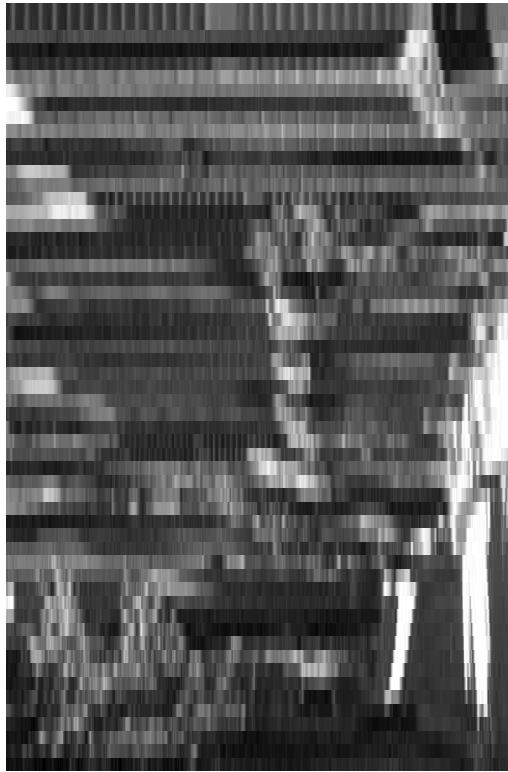
At Hilton we realize traveling with family is important. We offer the following items in reduced portion sizes for the future world travelers.

<b>Macaroni and Cheese</b>		\$7
Macaroni Pasta with Four Cheese Sauce, Served with Pesto Bread Stick		
<b>Linguine Marinara</b>		\$7
Linguine Pasta with Marinara Sauce		
<b>Classic Hot Dog and French Fries</b>		\$7
<b>Seasonal Fresh Fruit Cup</b>		\$7
<b>7" Pizza with Cheese and Pepperoni</b>		\$9
<b>Peanut Butter and Jelly</b>		\$7
<b>Grilled Cheese Sandwich with American Cheese and French Fries</b>		\$7
<b>*Mini Cheese Burger with Fries</b>		\$7
<b>Chicken Fingers with French Fries</b>		\$7

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

## Beverage Selection



# Hilton Boston Back Bay

## *Beverages Selections*

Served from 11:30 a.m. to Midnight Touch  or Ext. 51

### **The Back Bay Brewery**

#### **Domestic Favorites**

Budweiser	\$4.75
Bud Light	\$4.75
Miller Light	\$4.75
Coors Light	\$4.75
Michelob Ultra	\$4.75
Samuel Adams, Boston Lager	\$5.25
Harpoon UFO	\$5.25
O'Doules, Non Alcoholic	\$5.00
Sam Adams Light	\$5.25

#### **Imported Beer**

Heineken	\$5.75
Corona	\$5.75
Amstel Light	\$5.75
Labatt Blue	\$5.75
Leffe Blonde	\$5.75
Newcastle, Brown Ale	\$5.50
Pilsner Urquell	\$5.50
Beck's	\$5.50
Samuel Smith, Oatmeal Stout	\$8.50

**20 oz. Bottles** \$5

Coke, Diet Coke, Sprite or Ginger Ale

#### **Freshly Brewed Royal Kona Coffee**

(Regular or Decaffeinated) Medium (3 cups) \$ 6

(Regular or Decaffeinated) Large (5 cups) \$ 9

**Hot Tea** \$ 5

**Espresso** \$ 4

**Cappuccino, Latte, Hot Chocolate** \$ 5

**Soda 10 oz** \$ 3

Coke, Diet Coke, Sprite, Ginger Ale

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## *Wine by the Glass*

---

Served from 11:30 a.m. to Midnight. Touch  or Ext. 51

### WHITE WINES BY THE GLASS

Champagne, Freixenet, Spain	\$7
Pinot Grigio, Beringer Stone Cellars	\$7
Pinot Grigio, Danzante	\$8
Chardonnay, Beringer Stone Cellars	\$7
Chardonnay, Columbia Crest, "Two Vines", Washington	\$9
Sauvignon Blanc, St. Supery Vineyards	\$9
Riesling, Chateau St. Michelle	\$9

### ROSE BY THE GLASS

White Zinfandel, Beringer, Napa Valley	\$7
--	-----

### RED WINES BY THE GLASS

Pinot Noir, Echelon	\$9
Merlot, Beringer Stone Cellars, Napa Valley	\$7
Merlot, Columbia Crest, "Two Vines", Washington	\$9
Shiraz, Jacob's Creek	\$9
Chianti, Banfi, Cum Laude	\$8
Cabernet Sauvignon, Beringer Stone Cellars, Napa Valley	\$7
Cabernet Sauvignon, Hogue Cellars	\$10
Zinfandel, Rancho Zabaco, Sonoma, California	\$9

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## *Hilton Wine Experience*

Served from 11:30 a.m. to Midnight. Touch  or Ext. 51

BIN	<u>Sparkling Wine &amp; Champagne</u>	
101	Freixenet, Blanc de Blanc, Spain	\$26
102	Tattinger, Bouvet Brut, California	\$64
104	Korbel, Natural, Russian River	\$39
103	Schramberg Mirabelle, California	\$68
108	Veuve Cliquot, La Grande Dame, Brut, France	\$165
107	Moet & Chandon, Dom Perignon, Brut, Epernay, France	\$175
105	Freixenet, Cordon Negro, Brut (Half Bottle)	\$19
	<u>White Wine Selection</u>	
	Sauvignon Blanc	
401	Nobilo, California	\$33
402	St. Supery Vineyards, California	\$49
403	St. Supery Vineyards, California (Half Bottle)	\$26
	Pinot Grigio	
201	Beringer, Stone Cellars, Napa	\$30
204	Danzante, Italy	\$42
	Chardonnay	
301	Beringer, Stone Cellars, Napa	\$30
302	Columbia Crest, "Two Vines", Washington	\$35
306	Geyser Peak, California	\$44
304	Kendall Jackson, Vintner's Reserve, California	\$44
305	Kendall Jackson, Vintner's Reserve, California (Half Bottle)	\$26
310	Clos du Bois, California	\$48
307	Stag's Leap, California	\$66
312	Mer Soliel, California	\$83
	Riesling	
205	Chateau St. Michelle, Washington	\$33
	Pinot Gris	
201	Beringer, Stone Cellars, Napa	\$30
	Rose	
202	White Zinfandel, Beringer	\$26

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you

# Hilton Boston Back Bay

## *Hilton Wine Experience*

Served from 11:30 a.m. to Midnight. Touch  or Ext. 51

BIN	<u>Red Wine Selection</u>	
	<b>Pinot Noir</b>	
601	Echelon Vineyards, California	\$40
602	Edna Valley, California	\$51
603	MacMurray Vineyards, Sonoma	\$69
	<b>Chianti</b>	
504	Banfi, Cum Laude, Italy	\$53
	<b>Merlot</b>	
801	Beringer, Stone Cellars, Napa Valley	\$30
802	Columbia Crest, "Two Vines", Washington	\$35
803	Estancia, California	\$50
805	Frei Brothers, California	\$49
806	Markham, California	\$60
	Blackstone Vineyards, California (Half Bottle)	\$21
	<b>Cabernet Sauvignon</b>	
701	Beringer, Stone Cellars, Napa Valley	\$30
702	Hogue Cellars, Washington	\$42
703	Bealieu Vineyards, Signet, California	\$36
708	Freemark Abbey, California	\$89
707	Robert Mondavi, Stag's Leap, California	\$99
704	Louis Martini, California	\$56
	Kendal Jackson, California (Half Bottle)	\$22
	<b>Meritage</b>	
709	Black Opal, Australia	\$38
710	Valley of the Moon Cuvee, California	\$65
711	Beaulieu Vineyard Reserve Dulcet, California	\$99
712	Girard, Napa	\$90
	<b>Zinfandel</b>	
901	Rancho Zabaco, Dancing Bull, California	\$36
902	Alder Brook, California	\$46
903	Murphy-Goode, "Liar's Dice", California	\$63
	<b>Shiraz—Syrah</b>	
501	Jacob's Creek, Australia	\$42
502	Marquis Phillips, Australia	\$58

A 16.5 % gratuity, 1.5 % administrative fee, \$ 3.25 in-room dining charge and applicable taxes will be added to your account. The administrative fee and in-room dining charge are not a gratuity and are not the property of the employee(s) providing service to you