Chef’s Tasting Menu Available Nightly. $125.00 Please Inquire.

First Courses

Sugar Bowl Pumpkin Soup with curry spices, croutons and pumpkin tempura $14.00

Toasted Bread Soup with camembert cheese and black truffle $18.00

Marinated Yellow Fin Tuna and Hamachi with opal basil, ginger and garlic $17.00

Seared Nantucket Bay Scallops with ginger salt, goat’s milk butter and argan oil $18.00

Lacquered Foie Gras with frothy lentils, exotic spices and Bartlett pear purée $20.00

Organic Celery Stalk Salad with rosefin potatoes, black truffle vinaigrette and sweet garlic broth $18.00

Salad of Endive, Honey Glazed Walnuts and Pear with bleu goat cheese and pomegranate seeds $14.00

Salad of Mesclun, Crisp Vegetables, Herbs and Flowers with fresh goat cheese and vinaigrette $14.00

Entrées

Braised Organic Chicken with eggplant, turmeric mustard sauce and curry flavors $28.00

Sweet Butter Basted Maine Lobster with chanterelles, fava beans and “vin jaune d’Arbois” $39.00

Crunchy Sautéed Atlantic Halibut with fragrant citrus ginger broth and spinach $34.00

Sake and Miso Glazed Chilean Sea Bass with matsutake mushrooms, yellow bell pepper and Chinese black beans $36.00

Sautéed Diver Scallops with butternut squash, lemon purée and chestnuts $36.00

Aromatic Glazed Kobe Beef Short Ribs and Roasted Hanger Steak with rôléglise, organic carrots and black fig chutney $44.00

Roasted Muscovy Duck and Confit with spiced ginger, quince and glazed radishes $32.00

Saddle of Venison Marinated in Sparkling Cider with hen of the woods mushrooms, red beets and “épine vinette” $40.00

Vegetarian Entrée Available Upon Request

Cheese Selection
**Entrées**

Braised Organic Chicken
with eggplant, tumeric mustard sauce and curry flavors  $28.00

Sweet Butter Basted Maine Lobster
with chanterelles, fava beans and “vin jaune d’Arbois”  $39.00

Crunchy Sautéed Atlantic Halibut
with fragrant citrus ginger broth and spinach  $34.00

Sake and Miso Glazed Chilean Sea Bass
with matsutake mushrooms, yellow bell pepper and Chinese black beans  $36.00

Sautéed Diver Scallops
with butternut squash, lemon purée and chestnuts  $36.00

Aromatic Glazed Kobe Beef Short Ribs and Roasted Hanger Steak
with réglisse, organic carrots and black fig chutney  $44.00

Roasted Muscovy Duck and Confit
with spiced ginger, quince and glazed radishes  $32.00

Saddle of Venison Marinated in Sparkling Cider
with hen of the woods mushrooms, red beets and “épine vinette”  $40.00

**Vegetarian Entrée Available Upon Request**

**Cheese Selection**

“Plateau de Fromages”
with “traditional and untraditional” accompaniments  $20.00

Chef
Kenneth Oringer

Sous Chef
Nathan Tasato

Please inform your server of any food allergies you may have.
An 18% gratuity will be added to parties of 6 or more.
Corporate Meetings and Private Celebrations
at The Eliot Hotel
by Chef Ken Oringer of Clio Restaurant

Plan your next meeting with our luxury suites, exquisite private dining & gracious meeting rooms*.
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*Harvard Club meeting rooms available with guest accommodations at The Eliot Hotel.

The Eliot Hotel "One of the 500 Best Hotels in The World"
Travel and Leisure Magazine, 2003

Clio named "One of America’s 50 Best Hotel Restaurants"
by Food and Wine Magazine, 2003