

IN ROOM DINING MENU

BREAKFAST

6:30am - 11am

LOADED SWEET POTATO HASH* \$17
Chorizo, Veggies, Jalapenos, Cotija Cheese, Avocado,
Cilantro Lime Sour Cream, Sunny Egg

TWO CAGE FREE EGGS YOUR WAY* \$15
Choice of: Hickory Smoked Bacon, Canadian Bacon,
or Country Style Sausage, Breakfast Potatoes and
Toast

BOURBON BAKED FRENCH TOAST \$15
Cinnamon Honey Ricotta, Dark Berry Compote,
Maple Syrup

ATLANTIC SMOKED SALMON PLATTER* \$18
Toasted Bagel, Cream Cheese, Capers, Tomatoes,
Red Onions, Hard Boiled Egg

BELTA BREAKFAST SANDWICH* \$15
Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado,
Aioli, Sourdough Bread

ORGANIC STEEL CUT OATMEAL \$10
Brown Sugar, Granola, Honey

ENVOY PARFAIT \$8
Dark Berry Compote, Greek Yogurt, Granola, Honey

FRUIT PLATE \$7
Seasonal Melons and Berries

SIDES 5

Hickory Smoked Maple Bacon*,
Canadian Bacon*, Country Style Sausage*,
Breakfast Potatoes

ALL DAY

11am - 11pm

THE GARDEN SALAD \$13
Flowers, Herbs, Seeds, Nuts, Mixed Greens, Lemon
Poppy Vinaigrette

HEIRLOOM TOMATO FLATBREAD \$17
Fresh Basil, Buffalo Mozzarella, Arugula

ASPARAGUS & PROSCIUTTO FLATBREAD \$17
Ricotta, Garlic, Parmesan, Chili Oil

RED ROMAINE CAESAR \$14
Parmesan, Heirloom Cherry Tomatoes,
Garlic Croutons

THE ENVOY BURGER* \$18
River Rock Farm Beef, Aged Cheddar Cheese, Bacon

Tatiana Rosana, Executive Chef

An 18% service charge, a \$3.50 delivery fee, and any applicable tax will be added to your account.

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.

DINNER

5pm - 11pm

YUCA GNOCCHI \$25

Sweet Shrimp, Saffron, Calabrian Chilies, Fennel, Cotija

BLACK GARLIC CARBONARA \$24

Morel Mushrooms, Parmesan, Mascarpone

MAINE FAMILY FARMS CHICKEN* \$28

White Beans, Roasted Garlic, Parmesan, Leeks, Fresh Herb Salad, Salt and Pepper Rice Crisp

RED SNAPPER IN BANANA LEAF* \$35

Crispy Skin, Grilled Corn, Thai Chili and Perilla Chimichurri, Arroz Amarillo

BONE-IN PINELAND FARMS RIBEYE* \$49

Blistered Shishito Peppers, Braised Radish, Togarashi Potatoes, Sweet Soy

GEORGES BANK SCALLOPS* \$37

Fava Beans, Sweet Peas, Couscous, Golden Tomato Coulis, Leek Top Foam, Bacon

DESSERTS

5pm - 11pm

TROPICAL RUM CAKE \$13

Boozy Sponge Cake, Mango, Grapefruit, Crispy Yogurt, Mint

STRAWBERRY FIG CRUMBLE \$11

Polenta Hazelnut Crisp Topping, Honey Thyme Gelato

FROZEN CANNOLI PIE \$13

Cannoli Shell Crust, Ricotta, Dulce de Leche, Espresso Meringue

CAMPFIRE TORTE \$13

Dark Chocolate Ganache, Graham Cracker Crust, Hazelnut Lace, Meringue, House-made Marshmallows

LOCAL GELATO AND SORBET \$10

Ice Haus Patisserie
Natick, MA

Tatiana Rosana, Executive Chef | Pastry Supervisor, Kimberly Darisse

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