

PICNIC BASKETS

In order for our culinary team to guarantee the highest quality possible we ask that picnic baskets be requested with a minimum of 5-hour lead time, All picnic baskets are served with 2 bottles of still water.

Mediterranean Feast Basket | \$125 per basket | Serves 2 guest

*Our Mediterranean picnic feast is served with three signature dips: **Muhammarra, Hummus, and Babaganoush.** Fresh **Pita bread** and **grilled marinated vegetables** are enhanced with additional Mediterranean specialties such as **Olive Oil Marinated Feta, grilled artichokes, Citrus Marinated Olives,** and a selection of **Turkish Delights** for a slightly sweet finish.*

Beach Basket | \$150 per basket | Serves 2 guest

*Our Beach Picnic basket is ideal for those coastal escapes to the beach, or even to refresh yourself as you hike outdoors. Fresh and chilled items such as our **Watermelon and Jicama bowl with fresh mint and lime, melon and prosciutto skewers,** and **caprese salad with basil, heirloom tomatoes and mozzarella** are perfect for the warm outdoors. We will provide the essentials for you to build your own **lobster rolls** to enjoy with **sour cream and onion chips, whole fruit and chocolate chip cookies.***

Lastly, don't forget to select your choice of baguette sandwich:

- Heirloom tomato, burrata, basil and balsamic*
- Fra Mani Rosemary Ham and French Butter Tartine*

Botanica Afternoon Tea in the Garden Basket | \$175 per basket | Serves 2 guest

*Take our gardens with you wherever you go and enjoy our botanically-inspired afternoon tea picnic. Served with signature delights such as **devilled eggs, "lobster roll" Gougere, Roast beef and Delta asparagus,** and **miniature smoked salmon and cream cheese canapes.** Accompanied with our pastry chef's **buttermilk and Meyer Lemon & Poppyseed Scones with jam, butter and clotted cream** and a variety of **botanically-inspired sweets.***

***FOOD ALLERGY INFORMATION:**

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EU Regulation No. 1169/2011. Please let us know if you have any allergies or special dietary requirements, or if you need any further information. The designated allergens and products are: (1) Cereals containing gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur dioxide and sulphites (13) Lupin beans (14) Molluscs (15) Suitable for vegetarians (V) As vegan option available".

ALL PRICES IN US DOLLAR

MEDITERRANEAN SPECIALITIES TO ADD ON

- La Brujula Small Sardines in Olive Oil**
4oz tin, Served with rosemary sourdough crackers | 26
- La Brujula Mussels in Escabeche (Pickled)**
4oz tin, Served with rosemary sourdough crackers | 26
- Blue Cheese Stuffed Olives (glass jar) | 20**
- Charcuterie Selection | 32 each**
Served as a whole 6oz log
accompanied with a cutting board, knife
& rosemary sourdough crackers

Charcuterie's available: (Circle one)
Toscano Fennel Salame, Tartufo Salame, or
Calabrese Salame
- Citrus Marinated Olives | 14
- Espellette & Chili Rubbed Marcona Almonds | 18
- Rosemary Torelli "Breadsticks" | 15

SNACKS FOR ON-THE-GO

- Chilled Grapes | 8
- Sliced Fresh Fruit | 12
- Torres Iberico Ham Potato Chips | 9 bag
- Everything Bagel Chips | 10 bag
- Trail Mix | 8
- RX Bars | Coconut Chocolate | 6
- RX Bars | Blueberry | 6
- Hard Boiled Eggs (6 each) | 10

HYDRATE AND QUENCH YOUR THIRST

- Kopu Still & Sparkling Mineral Water | 9
- Coconut Water | 12
- Soft Drinks | Coke, Diet Coke, Sprite | 5 each
- Little West Quench Juice | Watermelon, Jicama, Lime, Mint, Strawberry | 12
- Little West Clover Juice | Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime | 12

FOR THOSE WHO ENJOY THE FINER THINGS

- Veuve Clicquot Yellow Label | 145
- Moet & Chandon | 125
- Telmont, Champagne Brut Reserve | 155
- Ruinart Blancs de Blancs | 185

A \$75 deposit is charge for each basket and is refunded when basket or backpack is returned to concierge