

inspired sweets.

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 specialities 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 pasty chef's buttermilk and
Meyer Lemon & Poppyseed Scones with jam, butter and clotted cream and a variety of botanically-

*FOOD ALLERGY INFORMATION:

Certain dishes and beverages may contain one or more of the 14 allergens designated by US/EURegulation 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		SNA	CKS FOR ON-THE-GO	
	Brujula Small Sardines in Olive Oil z tin, Served with rosemary sourdough crackers 26		Chilled Grapes 8	
	Brujula Mussels in Escabeche (Pickled) z tin, Served with rosemary sourdough crackers 26		Sliced Fresh Fruit 12	
☐ Blu	ue Cheese Stuffed Olives (glass jar) 20		Torres Iberico Ham Potato Chips 9 bag	
	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		Everything Bagel Chips 10 bag	
acc				
			Trail Mix 8	
			RX Bars Coconut Chocolate 6	
			RX Bars Blueberry 6	
☐ C:+	rus Marinatad Olives 14		Hard Boiled Eggs (6 each) 10	
\vdash	rus Marinated Olives 14 pellette & Chili Rubbed Marcona Almonds 18			
	penette & Chiii Nubbed Marcona Almonds 10			
HYDRATE AND QUENCH YOUR THIRST				
M Ko	Kopu Still & Sparkling Mineral Water 9			
Co	Coconut Water 12			
Sc	Soft Drinks Coke, Diet Coke, Sprite 5 each			
Li	Little West Quench Juice Watermelon, Jicama, Lime, Mint, Strawberry 12			
Li	Little West Clover Juice Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime 12			
FOR THOSE WHO ENJOY THE FINER THINGS				
	euve Clicquot Yellow Label 145			
M	loet & Chandon 125			
Те	elmont, Champagne Brut Reserve 155			
Ru	uinart Blancs de Blancs 185			

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