

# R

## RENAISSANCE®

BOSTON WATERFRONT HOTEL

### BLUE RIBBON CLASSICS



#### BITES

Fried Rock Shrimp <i>Lemon Cayenne Sauce</i>	13.
Manchego and Mexican Honey Toast <i>Toasted Country White</i>	8.
"Northern Fried" Chicken Wings <i>Blue Ribbon Mexican Honey</i>	11.
Smoked Salmon Toast <i>Three Onion Cream &amp; Capers</i>	11.
Spicy Egg Shooters <i>Pickled Peppers &amp; Olive Oil Mayo</i>	8.
White Bean Hummus Toast <i>Black Olives &amp; Lemon Oil</i>	8.

#### COCKTAILS

Hummingbird <i>Cava, St. Germain &amp; Fresh Raspberries</i>	11.
Michelada <i>Harpoon UFO Hefeweizen, Fresh Lime Juice &amp; Hot Sauce</i>	7.

# R

## RENAISSANCE®

BOSTON WATERFRONT HOTEL



### **INTRODUCING BLUE RIBBON CLASSICS AT RENAISSANCE® HOTELS**

Bromberg Bros. Blue Ribbon Restaurants and Renaissance Hotels share a kindred spirit in being the best at what we do — offering our guests truly authentic experiences for everyday enjoyment and special occasions alike. Favorites such as the brothers' ridiculously good Fried Chicken are part of our special Blue Ribbon Classics Menu created by chefs Eric & Bruce just for us and our special guests. Enjoy!

### **BROMBERG BROTHERS BLUE RIBBON RESTAURANTS**

Blue Ribbon Restaurants are the creation of New York chefs and restaurateurs, Eric & Bruce Bromberg. Since 1992, Blue Ribbon has been the go-to place for chefs after their kitchens close. Blue Ribbon Restaurants includes nine restaurants dotted around New York City, each with its own style defined by its neighborhood and the locals who frequent each establishment. Now, the Bromberg Brothers and our Renaissance chefs, joined by our shared commitment to good food, have partnered to bring the taste of Blue Ribbon from Manhattan to Miami, San Francisco to Boston, and everywhere in between (and soon to other Renaissance Hotels around the globe).