



Nineteen Hundred

Fall Volume
2023



Welcome to The Lenox! We are truly thrilled that you chose to stay with us while here in Boston.

I have long said that, while you, our guest, may not remember exactly what we did for you while you were with us, we are confident that you will long remember how we made you feel when you were here – looked after and safe! To that end, if there is anything we can do to make your stay more comfortable and enjoyable, we are here to help

Warmest Regards,

A handwritten signature in white ink, appearing to read 'Dan Donahue', with a stylized flourish at the end.

Daniel Donahue
President

It's what's inside that counts

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Your Stay

You're finally here! Now what?

You've taken care of getting here,
now let us take care of you.

Fine Print

The little details matter, so we've got you covered.

Fitness Center

Down in our lower lobby and open 24/7, our fitness center features Peletons, free-weights, treadmills, and more, so there's no excuse to skip your daily workout, although we won't tell your trainer if you do.

WiFi

Complimentary and blazing fast, connect to the Lenox_Guest network and boot up your web browser.

Parking

Did you drive in? Then you already know that our incredible valets have taken care of your car. Give us a little notice before you need your vehicle so we can have it ready and waiting when you are!

Business Center

We have a small business center, perfect for a quick stop to check your emails or print your boarding passes, right down in our lobby near the entrance to City Table.

Laundry

Check with our front desk for our latest dry cleaning and wash & fold services.

Coffee & Tea

Right down in our lobby outside the elevators each morning, our coffee & tea service features locally roasted coffee from Share Coffee Roasters in Hadley, MA, and whole-leaf tea from MEM Tea in Cambridge, MA.

Where's the in-room coffee maker?

We hold ourselves to a pretty high standard, from cleanliness to service, and that applies to making your morning beverages, too. To achieve both, we've partnered with Share Coffee Roasters & MEM Tea to provide a truly cafe-level experience right in our lobby. We freshly grind & brew each batch of our Lobby Roast coffee and all of MEM's teas are whole-leaf for the best beverages around.

Take a look at nearly any of the great cafes in the area and you'll find them serving up MEM Tea, and Share Coffee is carried in high-end cafes from Western MA to NYC and beyond, plus our lobby!

Food + Drink

With three on-site dining options & 24/7 in-room dining, we've got something delightful & delicious for everyone.

Dining In

Dine out without going out!

City Table

With two-story windows and an open concept layout, City Table serves up American and international-inspired dishes, sourcing local New England ingredients. Serving breakfast & dinner daily along with brunch on the weekends, no visit would be complete without a stop at City Table!

Dinner

Sun - Thurs: 4:30pm – 10pm

Fri & Sat: 4:30pm – 11pm

Breakfast

Mon – Fri: 7am - 11am

Brunch

Sat: 7am - 3pm

Sun: 6:30am - 3pm

Sólás Irish Pub

A quaint neighborhood pub with modern flair, Sólás takes a modern approach to classic pub dining paired with a fun and lively atmosphere. The menus at Sólás feature a rich selection of classic pub dishes with New England touches.

Daily, 11AM - 2AM

City Bar

An approachable & chic cocktail bar, City Bar boasts a wide variety of expert infusions, unique martinis, and classic cocktails. Their dinner and late night menus include a distinctive blend of exceptional American Cuisine and modern character.

Nightly, 4PM - 2AM

In-Room Dining

All menu items are available for dining up in your room from any of our outlets during operating hours. Some of our in-room favorites can be found on the next page, along with our late-night menu. Simply give the front desk a call to order!

24 hours/day

In-Room Faves

Just a small sample of some of our favorite dishes to enjoy in-room!

City Table

MARGHERITA FLATBREAD

fresh mozzarella, housemade marinara, torn basil

SOFT PRETZELS

bavarian style, ipa cheddar dipping sauce

BRAISED & GLAZED SHORT RIB

whipped celery root, brussels sprouts, jus

REALLY GOOD SPICY BOLOGNESE

slow cooked bolognese sauce with hearty blend of spicy 'nduja & beef, local cavatelli pasta, shaved manchego & pan rustico

GRILLED 14OZ SIRLOIN

grilled sirloin, tempura onion rings, watercress salad, whipped potatoes, bordelaise sauce

CHOPPED SALAD

romaine lettuce, crumbled feta, sliced green olives, grilled corn, hard cooked egg, chopped bacon, tomatoes, dijon vinaigrette

LAYERED CARROT CAKE

cream cheese frosting, walnuts & salted caramel

LINDT CHOCOLATE MOUSSE

65% cacao, orange zest, salted caramel

Sólás Irish Pub

LAGER BATTERED CHICKEN TENDERS

signature sólás recipe served with ginger honey mustard

LENOX CLUB SANDWICH

fresh roasted turkey breast, applewood smoked bacon, sliced tomato, crisp lettuce & mayo on griddled country white

GREENS & GOAT CHEESE SALAD

Mixed greens, crispy goat cheese, red grapes, candied pecans, balsamic vinaigrette

QUESADILLA

Grilled chicken or pulled pork, pico de gallo, guacamole & sour cream



★★★★★ **LATE NIGHT MENU** ★★★★★

UDI'S GLUTEN FREE BREAD AVAILABLE UPON REQUEST

SALTED SOFT PRETZEL

SERVED WITH CHEDDAR IPA DIPPING SAUCE 12

SÓLÁS BURGER* 

HALF POUND GROUND CHUCK, YOUR CHOICE OF CHEDDAR, SWISS, AMERICAN, OR BLEU CHEESE ON A GRILLED POTATO ROLL, SERVED WITH FRIES 18

CLAM CHOWDER

A NEW ENGLAND CLASSIC 12

HOUSEMADE POTATO CHIPS

THIN & CRISPY WITH SPICY DIPPING SAUCE 8

CHICKEN AVOCADO BLT 

GRILLED CHICKEN BREAST, AVOCADO MOUSSE, SMOKED BACON, LETTUCE, TOMATO & CHIPOTLE MAYO ON PARMESAN FOCACCIA, SERVED WITH FRIES 17

GRILLED CHICKEN QUESADILLA

PICO DE GALLO, GUACAMOLE & SOUR CREAM 17

LAGER BATTERED CHICKEN TENDERS

SIGNATURE SÓLÁS RECIPIE SERVED WITH GINGER HONEY DIPPING SAUCE 14

BASKET OF FRIES 

WITH CURRY SAUCE 12
WITH CHEDDAR, SMOKED BACON & SCALLIONS 10

MAC & CHEESE

MILD SPICE RICH & CREAMY HOUSEMADE CHEESE SAUCE, TOPPED WITH TOASTED KETTLE CHIP CRUMBS & SCALLIONS 17
ADD BACON 6 | PULLED PORK 9

GREENS & GOAT CHEESE SALAD 

MIXED GREENS, CRISPY GOAT CHEESE, RED GRAPES, CANDIED PECANS, BALSAMIC VINAIGRETTE 12

DESSERTS 

BUTTERSCOTCH PUDDING

VANILLA WHIPPED CREAM & GUINNESS SALTED CARAMEL SAUCE 9

CHOCOLATE CAKE

THREE LAYER CAKE WITH CARAMEL SAUCE & WHIPPED CREAM 9

GUINNESS BROWNIE

WARM CHOCOLATE BROWNIE TOPPED WITH BAILEY'S SPIKED CREAM 10

CARROT CAKE

CREAM CHEESE FROSTING, SPICED PECANS, VANILLA ICE CREAM 9

 THESE ITEMS ARE SUGGESTIONS FOR GLUTEN SENSITIVE GUESTS. WE UNDERSTAND THAT SENSITIVITY TO GLUTEN CAN VARY AND IT'S IMPORTANT TO NOTE THAT SOLAS IS NOT A GLUTEN FREE ENVIRONMENT. WE USE SEPARATE FRYOLATOR FOR FRYING GLUTEN FREE ITEMS.

*THESE ITEMS ARE COOKED TO ORDER AND/ OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

House Granola

A piece of The Lenox that you can make right at home!

We're going to let you in on a little family secret of ours – our house granola recipe! A staff and regular favorite, we have made all our granola in-house for many years now, and want you to be able to enjoy a little piece of our home in yours.

Ingredients

21 oz quick oats
1 cup brown sugar
1/4 cup whole wheat flour
1/2 cup sliced almonds
1/4 cup canola oil
1/2 cup water
2 tbsp honey
2 tbsp maple syrup
15 tsp vanilla extract
1/2 almond extract
1/4 cup dried apricots, diced
1/4 cup dried currants

Method

Preheat oven to 325°F
Combine all of the ingredients except for the dried fruits in a large mixer
Divide and spread evenly between two greased sheet pans
Bake for one hour, stirring granola every 15 or 30 minutes Less stirring leads to larger chunks
When cool, stir in dried fruits
Sprinkle atop your favorite yogurt, or enjoy as-is!



Meet Our Team

Just a few of the faces you might see around our building, and some who work behind the scenes!



Tom Nguyen
Concierge
5 years



Emilee Cutler
Banquets Manager
2 years



Debbie Foley
Reservations
26 years



Gerry VonDohlen
Accounting Manager
31 years



Edna Destin-Cornet
Housekeeping
19 years



Oscar Espinosa
Banquets
5 years



Partner Spotlight

Share Coffee Roasters

Christopher Smith, Director of Revenue & Distribution

Nestled in the town of Hadley in the Pioneer Valley and just over 60 miles from our doors lives Share Coffee Roasters. A small, independent coffee roaster run by Ken Majka, Share roasts all of the coffee that we grind & brew fresh right in our lobby every morning.

In today's coffee market, the price per pound of commodity green coffee can dip below what it actually costs to produce. Share focuses on importing high quality coffees from around the world, paying between two and four times the price of even Fairtrade coffee. By sourcing very high quality coffee and being willing to spend many times more than the market average for that coffee, Share is helping to support farmers and producers who are putting hard work into growing truly incredible beans.

Once that green coffee arrives at Share, it's up to the skill of Ken & his team to bring out the very best in those beans. All of their coffee is roasted in a restored Probat coffee roaster from the 1950s, updated with today's technology. Ken tracks and controls every detail during the roasting process, from three separate temperature to airflow



Our goal is simple: roast super delicious coffee in a sustainable manner.

Ken, Share Coffee



to weight loss after roasting. Once the coffee is roasted to perfection, it's cooled and bagged, ready for cupping, a term for coffee taste-testing.

Each and every batch of coffee roasted is cupped and graded on characteristics such as aroma, body, acidity, and sweetness before it can leave their roastery, no matter how closely it follows Share's roasting parameters.

Once Share's freshly roasted coffee gets to us, it's ground immediately before each brew. Our coffee beans are on our shelves for no more than two weeks from the time of roasting before being brewed. This ensures that our guests have the highest quality & freshest coffee possible, rivalling any high end coffee shop around!

So, next time you're enjoying a cup of our incredible lobby coffee or if you pick up a bag of beans to enjoy at home, know you're doing your part to support a local business as well as helping hard-working farmers from around the world.



Brown and Coconut

Lewis Ware, Director of Housekeeping

While living in Boston, sisters Letisha and Zeena originally started Brown and Coconut as a lifestyle blog in 2013 where they shared their journey of trying to live a more conscious and holistic lifestyle. A few years later, they started looking for skincare products that

Skincare is an opportunity to create an enriching experience, consisting of products carefully crafted to bring wellness to your skin.

Letisha, Brown & Coconut

threaded the fine line between affordability and being good for their skin. After failing to find products that met their

expectations, Letisha & Zeena developed their own range of holistic, with plant-based products to treat their acne. My daughter, Olivia, discovered Brown and Coconut at a holiday market and fell in love with their products.

After identifying the ingredients they found effective in healing their skin, the sisters began crafting entirely unique formulas. Countless hours of research, input from cosmetic chemist expertise, as well as trial and error led to the creation of their line of plant-based powerhouse products that not only do what they say they do, but that feel incredible to use. After appearances on Chronicle and a segment on Dining Playbook, the sisters have been hard at work keeping up with the demand of online orders!

A true family affair, Brown and Coconut's headquarters is based right in their home in Boston-area. They've come a long way since they made their debut at their first-ever local pop-up event in Massachusetts, but what has not changed is their love for making luxurious botanical skin care that you simply can't wait to come home to.



Partner Spotlight

BROWN AND COCONUT

**HYDRATING
FACE OIL**

Nourishing blend of
luscious oils that balance
and rejuvenate the driest
and oiliest of skin types

MANUKA + NEROLI

1 FL OZ

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Concierge Corner

Farmers' Bounty

Nick Peterson, Concierge

As summertime slowly winds down (boo!), harvest rolls in and the abundance of locally grown fruits, vegetables, meats, and specialty foods does not disappoint. Being a huge fan of supporting local farmers and their wares, I continue to visit my favorite Boston farmers markets around the Back Bay throughout the fall. Did you know that for much of the year you can find a farmers market operating every day of the week in Boston and during the winter on Wednesdays and Saturdays?

Just a block away over in Copley Square, the Copley Square Farmers Market is Boston's busiest farmers market, featuring many local farms & producers. Some of my personal favorites include Hi-Rise Bread



Co and Foppema's Farm You can also find our Mercantile partner, Q's Nut, selling many of their nut blends there.

One of our favorite ways to enjoy a beautiful Boston day is to grab delicious supplies from the Copley Square Farmers Market and enjoy a picnic over

in the Boston Gardens!

Headed a little farther afield? The farmers markets over in Harvard Square & at Harvard University as well as in Somerville at Union & Davis Squares are well worth a stop across the Charles.



New Back Bay Spots

Kenzo Abdi, Concierge

What are some new restaurants/bars in Back Bay that you recommend checking out?

I went to Eva recently with my family, which is a modern American restaurant that's fairly new to Back Bay. If you enjoy a tapas-style experience, then this is a great place to dine at.

What were the must-try plates? When we went, we ordered a variety of small plates, but my favorites were the tuna tartare and street corn--- they were phenomenal! Also, the lychee martini was amazing, I recommend trying it out if you're a lychee lover like me.

How about any bars?

I went to Caveau when it opened in early May, and it was an amazing experience. It's a speakeasy/lounge bar that also has a tapas-style menu. The best dish I ate there was the Char Siu pork buns. I'm already planning

my next visit because of them! A close second must be the Fijian chili chicken. It's chicken masala topped with a Manchurian chili glaze.

Did you complement the food with any cocktails?

Of course! Most of the cocktails are tropical flavored, which are my favorite type of drinks. I ordered the OG Passion and Hanalei Bay The OG Passion mixestequila with passionfruit, curacao, and sour guava, and it's topped with sparkling wine. It was an amazing combination. The Hanalei Bay uses a rum blend with ginger, lemongrass, coconut, lime, cold brew, and macadamia. I've never had a drink like this before!

What was your favorite aspect of Caveau?

I really loved the ambiance of it all. It felt like I was stepping into a magical cave. I loved all the greenery and the low lighting really set the vibe. Also, the sound system was pristine. Caveau has a Void Incubus system, which is a very high-end sound system that is rare to find in the US.

Any other new places to see?

Another bar I discovered recently was Hecate, a



speakeasy bar hidden in one of the alley ways on Newbury Street. It only has 24 seats so when I went there was a line out the door, but it was definitely worth the wait. Inside, you'll find a dark interior with black rock walls, and a black marble bar with gold accents. It's very mystical-themed!

What was your favorite part about Hecate?

The cocktails were very cool, and I loved the presentation of them. All the cocktails come in different glassware and styles, and each cocktail had a unique flavor to them. I had the "chapel perilous" cocktail, a mix of gin, sparkling milk punch, stravecchio brandy, botanic and chocolate bitters, and more. Hecate is a true hidden gem in Back Bay and is perfect for a special date night or an after-dinner destination.

Find Kenzo down in the lobby to ask about some of his other favorite spots!



Fall Reading List

Lisa Burns, Director of Marketing



The Leftover Woman

The Leftover Woman delves into the story of Jasmine Yang, who is searching for her daughter lost due to the One Child Policy, and successful executive Rebecca Whitney, whose seemingly perfect life is marred by a scandal.

I was lucky to have read an Advance Reading Copy and tore through it in a day - the ending, oh my, I didn't see that coming...

The Love Hypothesis

The Love Hypothesis centers around Olive Smith, a brilliant yet socially awkward physicist, and Adam Carlsen, an attractive and charismatic professor and the antics that ensues when he pretends to be her boyfriend. As their charade becomes more genuine, Olive grapples with emotions as complex as her scientific studies. Italian author, Ali Hazelwood, skillfully weaves a tale of love, friendship, and the pursuit of one's dreams into a fun read!

Hotel Laguna

In *Hotel Laguna*, set in 1942, Hazel Francis left Kansas for California to aid the war effort as a "Rosie the Riveter." She finds herself working with local artist Hanson Radcliff who lives under the shadow of a decades old mystery. *Hotel Laguna* has a little of everything - romance, mystery and history - set in beautiful Laguna Beach.

None of this is True

None Of This Is True explores the chance encounter of Alix Summer, a podcast host, and Josie Fair, a seemingly ordinary woman, both celebrating their same birthday at a local restaurant. Josie becomes a podcast subject for Alix and become a subject of her own true crime podcast.

I couldn't put this book down - truly gripping!

Explore Boston

NEWBURY ST

ONE WAY

TOW ZONE
P

Open Newbury Street

Newbury Street, Boston

Open Newbury is back this year with even more dates than last year! The iconic Newbury Street became car-free on Sundays to the public until mid-October. From Berkeley Street to Massachusetts Ave, this mile-long road will be pedestrian-only, making it much easier to access and explore, giving guests the opportunity to get to know and support local, small businesses.

Open Newbury will run from 10:00 am to 8:00 pm on these following Sundays in 2023:

July: 2, 9, 16, 23, & 30
August: 6, 13, 20, & 27
September: 3, 10, 17, & 24
October: 1, 8, & 15

Since The Lenox is just a street over from Newbury, we have some great recommendations for you to check out!

If you're getting to Newbury in the morning and need a coffee

to start the day, then make your way over to the Bittersweet Shoppe on Newbury. This cafe has a delicious selection to choose from, as well as breakfast plates and fresh pastries. My go-to order is the cookies and cream iced coffee with a chocolate croissant – extra yummy if you're craving something sweet!

Once you're energized, there's a plethora of stores to choose from. If you're looking for boutiques with cute, trendy, and affordable clothing, then No Rest for Bridget or LIT Boutique is for you. Both stores also sell unique accessories and jewelry that can go with an everyday outfit.

If you're into pop culture, then check out Newbury Comics. This store offers a wide variety of music, movies, comics, and more, and it's also just a fun store to peruse. There's also a Harry Potter inspired shop two

blocks down for all the fantasy fanatics out there.

After all this shopping, you'll probably be in the mood for a bite to eat. Crazy Good Kitchen is a perfect spot if you're craving a hearty meal, like a burger or chicken sandwich. You can't go wrong with their Double Trouble burger – it's definitely crazy good.

There are also a few seafood restaurants on Newbury that hit the spot. One of our favorites is The Little Whale Oyster Bar – the lobster spaghetti is amazing! They also serve other traditional New England dishes, such as the lobster roll and fresh oysters.

There's so much to do on Newbury Street and we can't for the open days this summer. At The Lenox, you're within walking distance from all these amazing shops and restaurants on Newbury!



Explore Boston

**VIEW
BOSTON**

View Boston

Prudential Center, Boston, MA

Perched at the top of the iconic Prudential Tower, View Boston is a stunning \$182+ million reinvigoration of the previous Top of the Hub & the Skywalk Observatory spaces. After being whisked 52 stories above Boston, you are greeted with towering windows and a birds-eye view of our small city framed by the backs of the Prudential Tower lettering. Being able to see from Fenway Park at one end all the way to Logan Airport at the other truly gives a sense of just how approachable & walkable a city Boston is.

View Boston has incorporated a number of interactive elements to help guide your visit and exploration of Boston. As you explore the space, you will be prompted to select and engage with points of interest you might want to visit during your time in Boston. At the end of your time at View Boston, you are able to create and save a

customized itinerary involving those points you collected along the way.

For dining options, View Boston features Stratus, a cocktail bar nestled in the corner of View Boston's wrap-around, outdoor terrace, and The Beacon, an intimate dining option centered around a long central bar and, unsurprisingly, stunning aerial views.

In addition to the incredible views, View Boston has some creative experiences including Boston 365, a 3D, projection-mapped model of Boston highlighting the seasons, spirit, and celebrations throughout Boston, as well as Open Doors, an immersive theater that takes the viewer on various explorations of neighborhoods and attractions throughout

Boston.

View Boston is truly a worthy successor to Top of the Hub & the Skywalk Observatory, and well worth visiting during your time in Boston!

Fun fact: The Lenox was the tallest building in Boston at 11 stories high when it was completed in 1900!



