



774 Boylston Street
Boston, MA 02199
617-535-6040
lespalier.com

Dear Sir or Madam:

Thank you for your interest in L'Espalier. It would be our pleasure to host your event at our restaurant.

L'Espalier offers an unmatched experience in the Boston area. From the cuisine to the setting, the décor and service, you will find impeccable attention to detail in a gracious and welcoming environment. We will work with you each step of the way to customize each detail and ensure your vision is seen through.

Located on lively Boylston Street, guests will enter through a marble tiled foyer that leads into our salon, where the outside noise is quickly forgotten. Depending on your group's size, take advantage of one or all three of our dining rooms, each with striking views of our glass sealed, steel barred wine case.

Our chefs will create a unique, multi-course meal for you and your guests. Enjoy sophisticated and modern New England-French cuisine, with an emphasis on artisanal and New England ingredients.

Once you have reviewed the enclosed information, please do not hesitate to contact us with questions and to arrange a tour of our facilities. We thank you for considering L'Espalier for your event and look forward to working with you in the future.

Warmest regards,

Julie Parks
Private Events Director

MENU SELECTION

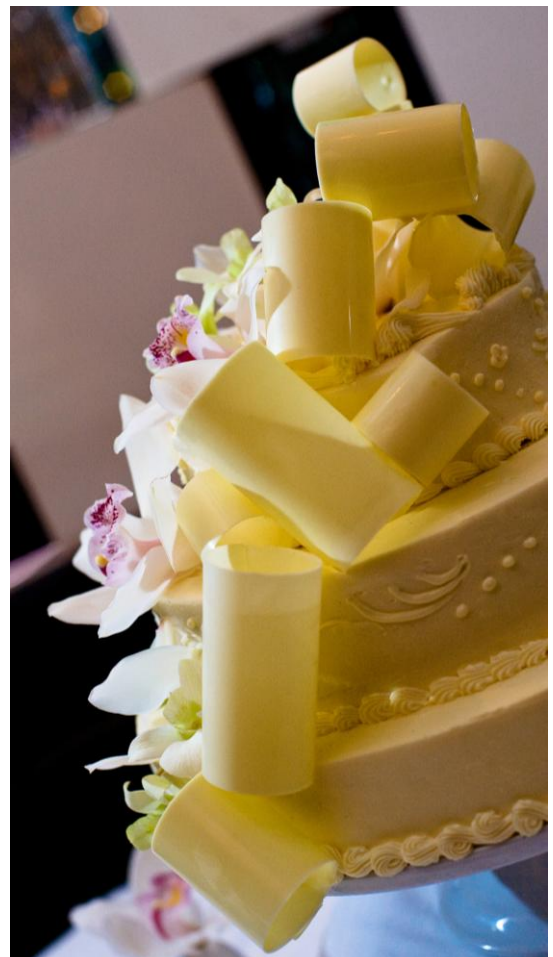
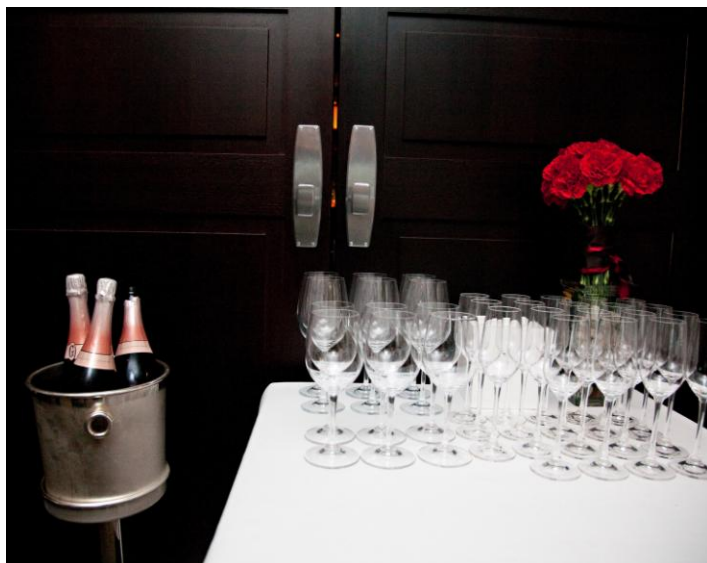
An event coordinator will work with you to design the ideal menu for your event. Chef McClelland's world-renowned, AAA Five Diamond cuisine complements any celebration.

The dinner selections change frequently, allowing us to present you and your guests with the freshest ingredients available using regional and artisanal products. Prior to your event, we will review our current menu options and make selections that best suit the theme of your occasion.

We are happy to accommodate special requests, including specialty cake or vegetarian options. It is important that our chef knows of any dietary restrictions in your group so that we can prepare alternative menu selections in advance.

WINE SELECTION

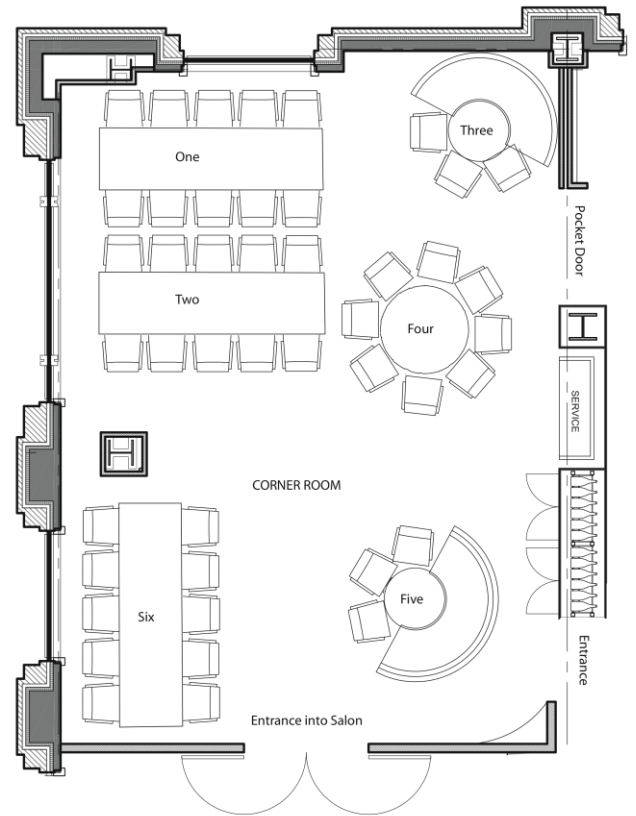
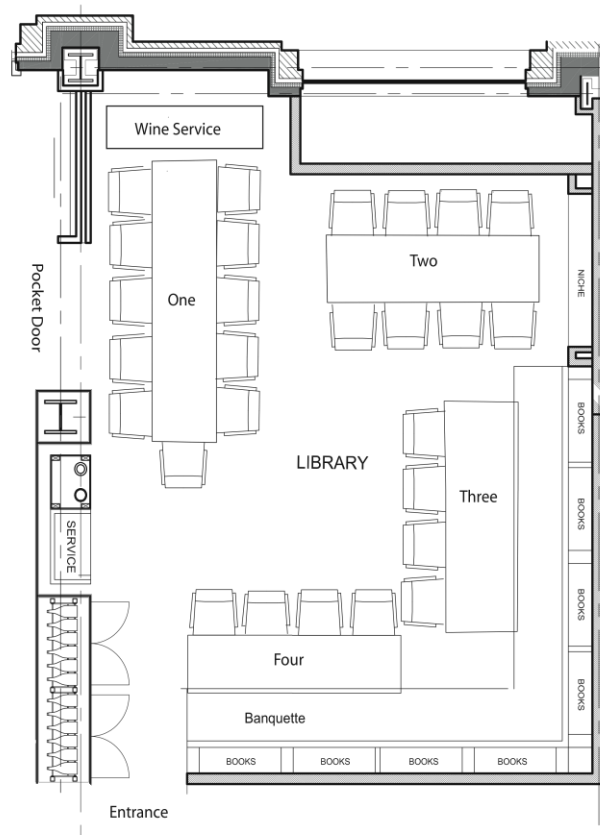
L'Espalier features an extensive selection of fine wines from around the world. The wine list is updated frequently and may change according to availability. We recommend you pre-select wines as early in the process as possible to ensure your requests can be fulfilled. By request, a sommelier is available to provide assistance.



THE SETTING

■ The Library

Can accommodate parties of 10-32 guests.



■ The Corner Room

Can accommodate parties between 30-52 guests.



- The Salon (adjacent to the Corner Room)

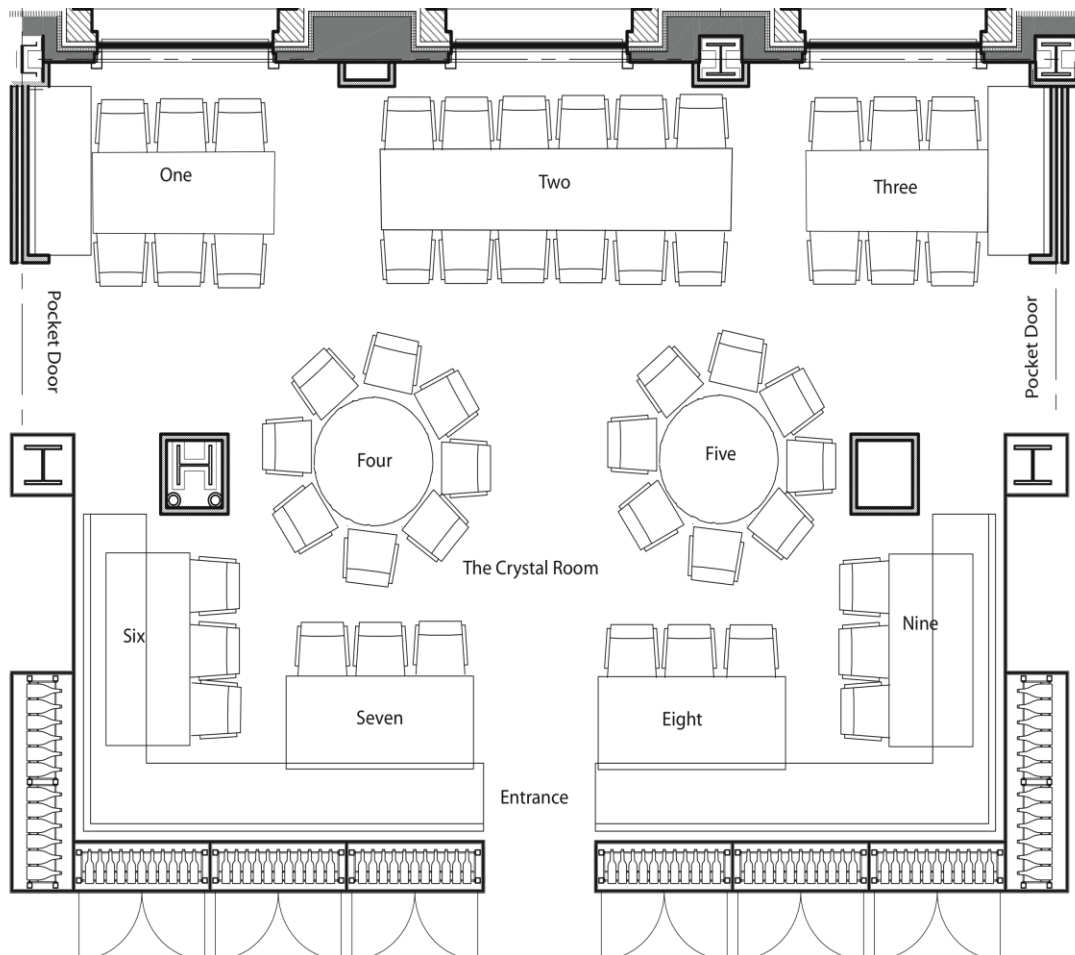
Can accommodate 10-25 guests for a standing cocktail reception

Can accommodate up to 20 guests for a seated dinner

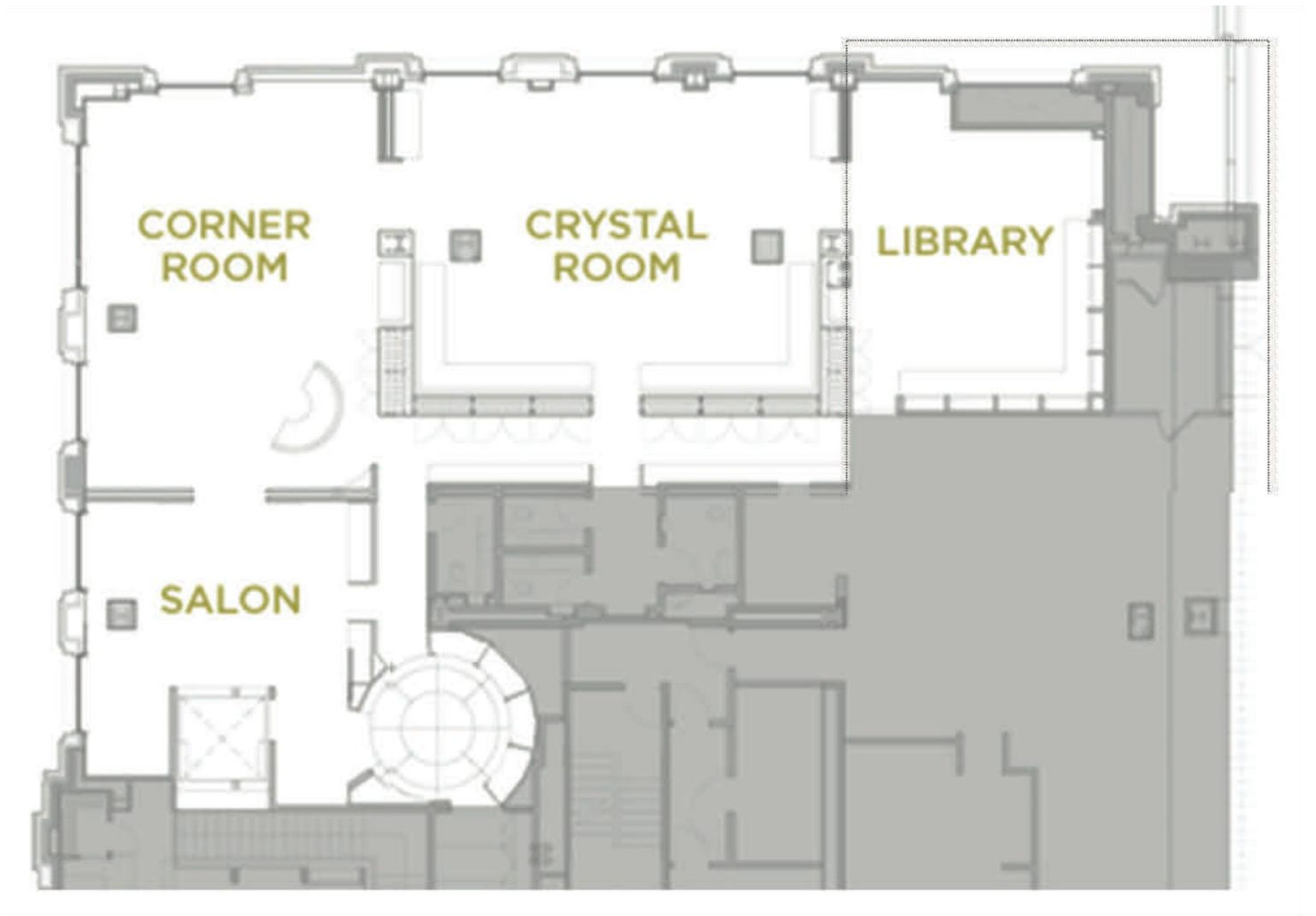


- The Crystal Room

Can accommodate parties between 50-65



ENTIRE FLOOR PLAN OF L'ESPALIER



SAMPLE MENUS

Please note that the following menus are samples of what we can create for your event. Our chef will design a similar menu on the day of your lunch or dinner.

FOUR COURSE PRIVATE DINING MENU

Up to three selections for first and main courses

First Course

Jerusalem artichoke Velouté with
Okeechobee shrimp: almond
and wild orange custard

Apple Street Farm greens with roasted beets,
onion soubise, sunflower, hazelnut
vinaigrette and carrot-cardamom ice cream

Roasted Hudson Valley foie gras with
compressed golden pineapple, citrus cake,
fennel and macadamia nut (add 10)

Warm Wellfleet oysters with smoked bone
marrow, samphire,
faux gnocchi and vermouth

Nantucket Bay scallops with confit Berkshire
pork jowl, little clams, native pine
and roasted garlic

Vermont quail with Black Mission figs, duck
liver mousse, Brussels sprout leaves and
mustard-bacon vinaigrette

Butter poached Casco Bay lobster with sugar
pumpkin mousse,
Maine mussels and red curry ribbon

Main Course

Siberian Sturgeon and its own caviar, braised
Belgium endive
and a red wine fumet

Guinea Hen; slow poached and roasted with
black truffle-turnip "risotto," pear purée,
fresh juniper, and foie gras jus

Maine beef rib eye with chicory, bone marrow
custard: tartiflette with Abbaye de Tamie

Butter poached Maine lobster "Pot-au-feu,"
with eggless carrot flan, oxtail purses and
vegetable demi-glace (add 20)

Spanish sea bass with Point Judith squid
and Mediterranean flavors; artichoke
purée and confit lemon

Cassoulet du Languedoc with roasted lamb loin,
sweetbreads and garlic sausage;
Maine yellow-eyed bean (add 20)

Grey Sole with Nantucket Bay scallops,
mandarin orange, warm lemon curd
and pine nut

Grand Fromage

A selection of gourmet cheeses with
traditional accompaniments

Grand Dessert

Coffee and teas; petit fours

SIX COURSE TASTING MENU

Butter poached Casco Bay lobster with sugar
pumpkin mousse,
Maine mussels and red curry ribbon

Foie gras "torchon" with a black truffle veil,
black walnut powder, crispy caramelized
onions and kumquat-Sauernes reduction

Grey Sole with Nantucket Bay scallops,
mandarin orange,
warm lemon curd and pine nut

Cassoulet du Languedoc with roasted lamb loin,
sweetbreads and garlic sausage;
Maine yellow-eyed bean

Grand Fromage

Grand Dessert

**CHEF'S MULTI-COURSE
TASTING JOURNEY
with wine pairings**

LAURENT-PERRIER, BRUT, CHAMPAGNE
Apple Street Farm egg custard
and Siberian Sturgeon caviar

2009 KIRÁLYUDVAR, TOKAJI FURMINT, SEC, HUNGARY
Warm Wellfleet oyster with faux gnocchi,
sapphire and vermouth

2010 BORGO DEL TIGLIO, SAUVIGNON/FRIULANO,
Nantucket Bay scallops with confit Berkshire pork
jowl, little clams, native pine and roasted garlic

2008 BELLE PENTE, "BELLE PENTE VINEYARD",
CHARDONNAY, WILLAMETTE VALLEY, OREGON
Butter poached Casco Bay lobster with sugar
pumpkin mousse, Maine mussels, hearts of palm
and red curry purée

2005 DISZNÓKÓ, "5 PUTTONYOS",
TOKAJI ASZÚ, HUNGARY
Roasted Hudson Valley foie gras with compressed
golden pineapple, citrus cake, fennel and
macadamia nut

Intermezzo

2011 COMMANDERIE DE LA BARGEMONE, ROSE, COTES
D'AIX EN PROVENCE
Wild Sockeye salmon cured with juniper;
Matsutake mushrooms and horseradish cream

2009 DOMAINE FAIVELEY, "CLOS DES MYGLANDS",
PREMIER CRU, MERCUREY, BURGUNDY
Guinea Hen; slow poached and roasted with black
truffle-turnip "risotto," pear purée, fresh juniper
and foie gras jus

2009 DECERO, "REMOLINOS VINEYARD",
PETIT VERDOT, MENDOZA
Cassoulet du Languedoc with roasted lamb loin and
herb sausage; Maine Yellow eye pea and black garlic

OFFLEY, 10 YEAR TAWNY PORT
Grand Fromage

2011 BERA, BRACHETTO, PIEDMONT, ITALY
Grand Dessert Tasting

PRIVATE FANTASY TEA MENU

Tea Sandwiches

Smoked salmon
Ham and Vermont cheddar
Cucumber with cream cheese
Lobster salad on house-made pretzel roll
Egg salad on a brioche bun

Pastries

L'Espalier espresso cream swan
Cranberry ginger scones
Panna cotta
Chocolate decadence cake
Raspberry oat bars
Coconut macaroon

Tea Selections

English "Keemun Hao Ya"
Finest Earl Grey
Jade Oolong "Ti Kuan Yin"
Linden Flower
Wild Mint
Chamomile Herbal
Crimson Berry

PRICING

Menu prices and other charges are subject to change. Please contact us for a detailed proposal.

- Cocktail reception

Passed heavy hors d'oeuvres are \$48 per person, per hour. Additional stationary displays are available for an additional cost. All beverages are charged based upon consumption.

- Lunch

Three-course menu

Sunday through Saturday, \$65.00 per person

Supplemental cheese course for an additional \$12.00 per person

Supplemental hors d'oeuvres course for an additional \$15.00 per person

- Fantasy Tea

Saturday and Sunday, \$44.00 per person

- Dinner

Four-course menu

Sunday through Thursday, \$115.00 per person

Friday, \$135.00 per person

Saturday, \$155.00 per person

Six-course menu

Sunday through Thursday, \$185.00 per person

Friday, \$205.00 per person

Saturday, \$225.00 per person

Twelve-course Tasting Journey

(Availability based upon party size)

Sunday through Thursday, \$275.00 per person, \$130.00 per person for accompanying wine pairings

Friday and Saturday, available upon request

*Prices are exclusive of 18% gratuity, 5% professional fee and 7% Massachusetts meals tax. All beverages for lunch and dinner events are priced based on consumption.

The menus include:

Coffee and tea

Custom-printed menus

Also available:

Sorbet course (either as an intermezzo or small dessert course)

Small salad course

An additional course to any sized menu

Passed hors d'oeuvres

OTHER EVENT SERVICES

- Specialty Cakes

Our pastry team would be happy to create a custom cake for your particular event. Pricing and details are available upon request.

- Flowers

Winston Flowers is the recommended floral provider for L'Espalier. We can coordinate your floral requests, or if you'd prefer, you can contact our Winston Flowers account executive, James Reardon at 617.541.1108 or jreardon@winstonflowers.com. Please feel free to visit them on the web at www.winstonflowers.com.



- Hotel Accommodations

We work very closely with the Mandarin Oriental Hotel. The Mandarin Oriental Hotel, adjacent to L'Espalier, adds another layer of luxury to your stay in Boston whether you are looking for an elegant space or a romantic suite for two. Pricing quotes are available upon request. Visit www.mandarinoriental.com/boston for more information.



- Musical Entertainment

Harry Fix Trio is the recommended jazz trio for L'Espalier. The Harry Fix Trio plays primarily jazz standards including: ballads, bossa novas, swing and New Orleans rhythmic soul. Please feel free to visit them on the web at www.harryfixmusic.com. Discounted pricing quotes are available upon request.

- Party Favors

We have a range of potential parting gifts for you and your guests such as: boxed truffles, macaroons, and Chef McClelland's Cookbook *Wine Mondays*. Selections and prices are available upon request. Advanced notice is required.

- Catering

For an off-site event, we suggest using our sister company, Au Soleil Catering. Au Soleil brings the same dedication to excellence in cuisine and service that our guests at L'Espalier and Sel de la Terre have grown to know and love. For catering inquiries, please contact 617.442.4200 or visit them on the web at www.ausoleilcatering.com.

Photography recommendations, audiovisual equipment and place cards are available upon request.

AWARDS

2007 James Beard Foundation Award
Frank McClelland, Best Chef: Northeast

AAA Five Diamond Award
2000–2011

Zagat Survey of Boston Restaurants, #1 Food Rating
1998–2006

REVIEWS

“L’Espalier’s sleek table settings and stark black and white garden photographs presage the contemporary twist on a menu finely tuned daily to exploit market produce,” ... “Chef McClelland, fiercely proud of his native New England ingredients,” ... “treats them with French expertise, extracting bright and concentrated flavors.”

—The New York Times, “Treasures of the Boston Larder”

“The food at L’Espalier is seriously good because Chef-owner Frank McClelland takes his Boston-goes-to-France restaurant very seriously indeed. He bubbles with ideas, some so complex they hijack conversation, and his staff expertly executes all the gestures of a bygone time.”

—Gourmet Magazine, “America’s Best Restaurants”

