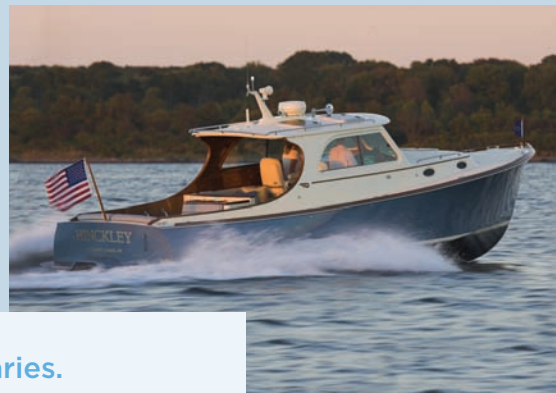


Your Private Yacht Awaits.

EXCLUSIVELY FOR OUR GUESTS

World-class yachting is now available exclusively for guests of the White Elephant, White Elephant Hotel Residences, The Wauwinet, Jared Coffin House, The Cottages & Lofts and Nantucket Boat Basin. The Barton & Gray Mariners Club fleet of fabulous Hinckley Picnic Boats is now berthed at the White Elephant.

Imagine an incredible outing on your own private yacht as you tour Nantucket Harbor and the Sound. You'll find an array of menu choices to complement your cruises, prepared by the White Elephant's Brant Point Grill chefs.



Set course for sunny skies and smooth seas with these sample itineraries. Or, we're happy to customize your special outing.

Harbor Cruise

2 hours | Up to 8 guests | \$1000

You'll always remember that special cruise with your own captain guiding your private tour of the inner harbor, Coatue and Monomoy, as you take in the beautiful scenery and wildlife. Complement your outing with hors d'oeuvres and a bottle of champagne.

TOPPER'S by Sea

4 hours | Up to 8 guests | \$1250

Cruise up harbor to The Wauwinet, where you'll disembark for dinner at the world-famous TOPPER'S, named the best restaurant on Nantucket by the Zagat Survey. Executive Chef David Daniels and Cellar Master, Craig Hanna, will create an unforgettable Chef's Menu. After dinner, stroll back to your yacht for a memorable trip home under the stars.

Tuckernuck/Great Point Swim & Picnic

4 hours | Up to 6 guests | \$1750

Let Brant Point Grill prepare the perfect picnic basket for your enchanting trip to either Tuckernuck Island or Great Point. Swim and relax as you enjoy the remote corners of Nantucket – the perfect outing with family and friends.

Edgartown, Your Martha's Vineyard Escape

8 hours | Up to 6 guests | \$3000

Delight in exploring Nantucket Sound as you cruise to Edgartown on Martha's Vineyard. You'll pass by Tuckernuck, Muskeget and Chappaquiddick with plenty of time to tour and shop historic Edgartown. You'll want to carry onboard your favorite libations and savory treats prepared by Brant Point Grill to make your trip even more enjoyable.

Menus are available upon request. Food and beverages are not included in the pricing. All taxes & gratuities are additional.

For more information prior to your trip, please contact our Nantucket Vacation Planner at nvp@NIResorts.com or call 866.838.9252. During your visit, the Concierge is available to make yacht and menu arrangements.

For information on custom outings, weddings and corporate excursions, please contact the Nantucket Island Resorts Sales Department at salesoffice@NIResorts.com or call 617.243.7802.

Recommended attire: Sunglasses, sandals, boat shoes, flip flops, bathing suit, fleece, sweater, or slicker.

Reservations are recommended. Payment is due 14 days prior to your outing.




BARTON & GRAYTM
MARINERS CLUB
bartonandgray.com

Barton & Gray

Yacht Outing Menu

Packages & Platters

Packages

Champagne Cruise

- Pierre Sparr, Cremant Rose
- Lemonade and Iced Tea
- Bottled Water
- Artisan Cheese Board with Crackers
- Chicken Liver Pâté
- Truffle Popcorn
- Chocolate-Dipped Strawberries
- Summer Melon Skewers

75.00 per person/2 person minimum

Trip to TOPPER's

- Assorted Cisco Beers
- Sauvignon Blanc and Pinot Noir
- Artisan Cheese Board with Crackers
- Charcuterie Platter
- Bottled Water

60.00 per person/2 person minimum

Tuckernuck Picnic

- Picnic Lunch Menu Selection
- Ice Chest of Beer and Wine or Champagne
- Ice Chest of Soft Drinks and Bottled Water

100.00 per person/2 person minimum

Day Trip to Martha's Vineyard

- Coffee, Tea and Hot Chocolate
- Lox and Bagels
- Assorted Danish
- Ice Chest of Beer and Wine or Champagne
- Ice Chest of Soft Drinks and Bottled Water
- Picnic Lunch Menu Selection
- Lemonade and Iced Tea
- Artisan Cheese Board with Crackers
- Smoked Salmon Canapés with Pommery Crème Fraîche

150.00 per person/2 person minimum

Early Riser Platters

1 dozen assorted Fresh Baked Muffins,
Breakfast Pastries and Croissants 25

1/2 dozen assorted Bagels and Lox 45
With traditional condiments and cream cheese

Sliced Fruit and Berries 20

Midday Platters

Chilled Jumbo Shrimp Cocktail 40
A dozen Jumbo Shrimp with
Smoked Tomato Cocktail Sauce

Lobster Salad Sliders 90
A dozen Sliders with Lobster Salad,
Preserved Lemon Chervil Mayo, Challah Bun

Charcuterie 37
Chicken Liver Pâté, Pastrami Cured Salmon,
Tea Smoked Duck, Salami, Tongue and Cheek Terrine

Artisan Cheese Board featuring Cheeses
of New England 36

Brant Point Raw Bar Sampler 55

1 dozen Chocolate-Dipped Strawberries 24

Truffle and Parmesan Popcorn 20

Chef Attendant or Service Attendant: \$50 per hour, 2 hour minimum

Barton & Gray

Yacht Outing Menu

Picnic Baskets & Raw Bar

Picnic Baskets

Breakfast On-the-GO	25
Orange Juice, Mixed Berries and Cream, Flaky Pastries, Mini Muffins	
Kids	15
Vegetable Crudités, PB&J, Granola Bar, Milk or Juice Box	
Light Lunch	20
Vegetable Crudités, Fruit Salad with Yogurt, Cheese and Crackers	
The Wedge Salad	22
Iceberg, Crispy Onions, Cherry Tomatoes, Bacon, Chicken Breast	
Rare Beef Tenderloin Sandwich	28
Grilled and Chilled Roast Beef, Arugula, Honey Pommery Mustard	
Firecone Salmon with Field Green Salad	24
Heirloom Tomato, Glazed Pecans and Raspberry Vinaigrette	
Chicken B.L.T.	23
Lettuce, Tomato, Bacon, Avocado	
Roasted Portabella Mushroom	22
Roasted Red Pepper Relish, Spring Lettuces, Focaccia	

À La Carte Raw Bar

Shrimp Cocktail	5
Lobster Tails	20
Jonah Crab Claws	5
Oysters	5
Clams	4
Tuna Tartar	10

All picnic baskets need to be ordered 24 hours in advance.
They come with Garlic Toast, Cape Cod Chips and White Elephant Cookies.

Chef Attendant or Service Attendant: \$50 per hour, 2 hour minimum

Barton & Gray

Yacht Outing Menu

Beverages

Water, 16 oz.	2
San Pellegrino, 1 lt.	7
Acqua Panna, 1 lt.	7
Assorted Pepsi, 12 oz.	2
Nantucket Nectars, 20 oz.	3
Pot of Coffee, 1 gal.	20
Hot Tea, 1 gal.	20
Hot Chocolate, 1 gal.	25

Beer

Domestic Beer	6
Imported Beer	7
Micro Brews	7

Bubbles

Pierre Sparr, Cremant Rose	65
Duval-Leroy, Brut	90
Taittinger, <i>Comtes de Champagne</i>	315
Moët & Chandon, <i>Cuvée Dom Pérignon</i>	350

White Wine

Barone Fini, Pinot Grigio	36
Bailly-Reverdy, <i>Le Pierrier de la Chapelle Sancerre</i>	65
Mason, Sauvignon Blanc	48
Cakebread, <i>Reserve, Chardonnay</i>	110
Far Niente, Napa Valley Chardonnay	165
Louis Jadot, Grand Cru, Corton Charlemagne	190
Newton, Red Label, Chardonnay	65

Red Wine

Alex Gambal, <i>Les Santenots, Volney</i>	135
Arrogant Frog, <i>Lily Pad, Pinot Noir</i>	32
Steele, <i>Durell Vineyard, Pinot Noir</i>	75
Angeline, Merlot, Russian River	32
Duckhorn, Merlot, Napa Valley	88
Tierra Secreta, Malbec	44
Different Drummer, <i>Rietkerk Vineyard, Cabernet</i>	44
Dominus, 2004, Napa, Cabernet	260
Ramey Wine Cellars, Claret	85
Turley, <i>Duarte Vineyard, Zinfandel</i>	110

Chef Attendant or Service Attendant: \$50 per hour, 2 hour minimum

TOPPER'S

Four-Course Menu

Indulgences

Symphony of Caviar

Russian Osetra
American Sturgeon

Chef's Tasting Menu

Creamy Lobster Soup

Truffled Lobster Salad

Modern Frito Misto

Tasting of Crustaceans, Small Watercress Flavors,
XO Mayo

Atlantic Halibut

Puree of Cornbread, Russian Dressing,
Ipswich Fried Clams

Veal Osso Bucco

Flavors of Allium, Creamy Hominy Foam

Gratte Paille

Marcona Almonds, Warm Raisin Toast

Chocolate Macaroon Napoleon

Chunky Praline, Orange Jelly, Orange Supreme

First Course

Modern Frito Misto

Tasting of Crustaceans, Small Watercress Flavors,
XO Mayo

22

Truffled Rigatoni and Cheeses

Cave-Aged Gruyère, Gouda, Puligny Fondue

23

Hand-Selected Organic Greens

Creamy Truffled Ranch, Shaved Spring Vegetables

16

Collection of Small Beets

Bayley Hazen Powder, Candy of Pistachios,
White Grape Juice and its Gelée

17

Carbonara "My Way"

Ricotta Cavetalli, Matteo's Lardo, English Peas,
Sunnyside Quail Eggs

19

Lobster and Crab Cakes

Smoked Corn, Mustard Sauce, Jalapeño Olives

22

Carpaccio of Wagyu Beef

Composed Haricot Verts, Basil Pain Perdu,
White Truffle Emulsion

21

Main Course

Butter-Poached Lobster

The Sauce of the Crustacean, "Thumbelina" Carrots,
Artichoke Tortellini

45

Yellow Fin Tuna à la Japonaise

Ocean-Laced Béarnaise, Hon-Shimeji Mushrooms,
Soy-Glazed Foie Gras

36

Atlantic Halibut

Puree of Cornbread, Russian Dressing,
Ipswich Fried Clams

37

Tenderloin of Beef Wellington

Spring Pea Puree, Cassia Madeira Jus,
Sous Vide Brisket, Tempura Romaine

39

"Yankee Pot Roast"

Wagyu Short Ribs, Encapsulated Truffle Ravioli,
Early Spring Flavors

32

Veal Veal Veal

Slow-Cooked Osso Bucco, St. Louis Sparerib,
Ravioli of Cheeks, Flavors of Allium, Hominy Foam

35

Whole Roasted Hudson Valley Foie Gras

1997 Château d'Yquem Caramel, Warm Brioche Toast

29

Enhancements

Spring Vegetables

10

Truffled Tater Tots

15

Dessert

Gianduja Chocolate, Banana and Passion Fruit Crèmeux

Hazelnut Dacquoise, Coconut Malibu Sorbet

10

Vanilla Fig Crème Brulee

With Raspberry Red Pepper Marmalade,
Brioche Toast

10

Handmade Ice Cream and Sorbet

Vanilla and Chocolate Cones

10

Blackcurrant Financier Cake

Spice-Roasted Pineapple with Ginger Ice Cream
Fleur de Sel Tuile

10

Artisan Cheese Collection

Fig Jam, Warm Toast

22

Executive Chef David Daniels | Sous Chef Kyle McClelland | Pastry Chef Serge Torres

State of Massachusetts Warning: Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.