

KIMPTON GRAY EXPERIENCE:
CURATED AMENITIES &
INSPIRATION

KIMPTON

the

GRAY



The Kimpton Gray Hotel is located in one of Chicago's finest landmarks, offering a triumphantly modern approach to traditional travel. Our food and beverage amenity program is no exception.

When you visit The Gray, we'll make sure you don't leave without a special bite or sip. One that transports you to Vol. 39, our sophisticated wine bar with a flair for caviar, or Boleo, our South American-inspired rooftop steeped in Latin flavors.

To Bobby Gonzalez, Gray's Director of concierge services, it is all about curating the perfect guest experience. Boleo + Vol.39's Executive Chef, Brian Millman and Head of Pastry, Mallory Swanson assure you, no ingredient has been spared.



Sliced Fruit Plate
seasonal sliced fruit & berries



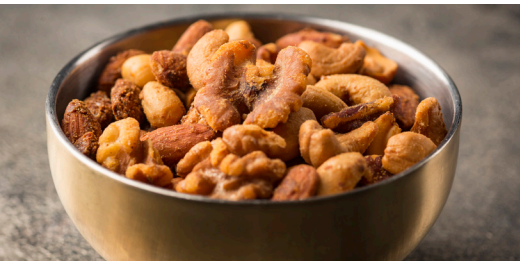
Charcuterie & Cheese Plate
assorted Creminelli cured meats, seasonal cheeses, honeycomb, grain mustard, cornichon



Artisan Cheese Plate
seasonal cheeses, marcona almonds, honeycomb, crostini, sea salt cracker



Artisan Cheese & Fruit Plate
seasonal cheeses, sliced fruit, strawberry, honeycomb, crostini



Spiced, Roasted Mixed Nuts
garlic oil, balsamic, chili powder



House Trail-Mix
mixed nuts, granola, coconut chips, M&M's, banana chips,
dried currants, cranberries



Deep-Dish Potato Chips
pizza seasoning, parmesan, chili flakes



Chicago Mix Popcorn
cheddar cheese, caramel



Boleo Popcorn
spicy three chili & cheddar



Vol. 39 Gray Macaron

bourbon dark-chocolate ganache, orange-cherry angostura bitters gel



Peruvian Crunch Bar

Illanka Peruvian chocolate, puffed quinoa, cayenne



Chocolate Trio

sea salt & caramel chocolate, double-chocolate truffle, peanut butter & jelly chocolate



Chocolate Chip Cookie Platter

Chef Mallory's original shredded chocolate recipe

SEASONAL CUPCAKES

Winter-Spring Red Velvet Cupcake
cream cheese frosting

Spring-Summer S'mores Cupcake
chocolate cake, toasted marshmallow fluff

Fall-Winter Churro Cupcake
spiced cake, cinnamon buttercream, cajeta drizzle

Anytime Celebration Cupcake
vanilla funfetti cake, buttercream, sprinkles

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We have a passion for building unique experiences. Our door-side curated cocktail program is hosted by our Director of Concierge Services, Bobby Gonzalez. This includes two cocktails from our classic selection list: Martini, Old-Fashioned, Hemingway Daiquiri, paired with chef bites and served at your guest-room doorstep between 3-7pm. Reservations accepted up to 72 hours in advance.



Allow us the opportunity to make your next stay at the Gray and experience worth sharing! Whether you are searching for inspiration or organizing a perfect welcome gift, we are here to create the full Gray experience.

Contact us at Concierge@grayhotelchicago.com

122 W MONROE ST, CHICAGO, IL 60603
312.750.9012 | GRAYHOTELCHICAGO.COM | #TheGrayCHI