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Enjoy an Eclectic Passed Plate Harborside Brunch at Meritage

~Chef Daniel Bruce prepares delectable brunch options featuring passed plates, fresh sushi and more

BOSTON (March 2007) - A leisurely Sunday Brunch at Meritage inside the luxurious Boston Harbor Hotel is the perfect way to complete your weekend. With winter finally upon us, grab a seat by the window, relax, enjoy the spectacular waterfront views and experience the sumptuous cuisine of Chef Daniel Bruce.

This delectable brunch, which is sure to please even the most discerning palates, features a terrific mix of traditional favorites and innovative dishes for the modern breakfast diner. As part of the Meritage experience, guests will be offered a variety of passed small plates, which feature an assortment of breakfast delights. Guests will also enjoy a front row seat as fresh sushi is rolled by an authentic Japanese chef. Executive Chef Daniel Bruce has created a unique blend of traditional and modern dishes including:

- **Past Savory Tasting Plates** include Chilled Gazpacho, Soft Scrambled Eggs and Caviar, Smoked Trout and Creamy Potato Hash, Silver Dollar Raspberry Pancakes with Maple Syrup, Guacamole with Crisp Wontons, Buttermilk Fried Sea Scallops with Fennel Aioli, Minted Balsamic Glazed Grilled Lamb Chops, Pan Seared Pork Buns with Shredded Ginger, Chilled Poached Wild Striped Bass Cucumber Mayonnaise, Chicken and Chanterelle Mushroom Salad
- **Omelets Made to Order with Choice of:** Crabmeat, Tomatoes, Lobster, Honey Cured Ham, Mushrooms, Caramelized Onions, Peppers, Spinach, Feta and Cheddar Cheese
- **Sushi Station:** California Rolls, Spicy Tuna Rolls, Hamachi Cucumber Rolls, Salmon Sashimi
- **Cold Dishes** include Tropical and Winter Fruit Selection; Maple Smoked Salmon with Bagels and Three Cream Cheeses (Lemon Herb Caper, Nutmeg Golden Raisin and Plain); Heirloom Tomato, Baby Lettuce and French Green Bean Salad with White Balsamic Dressing or Ice Wine Vinaigrette; Roasted Red Pepper, Asparagus and Swiss Chard, Cheese Cialson Salad, Selection of Sausages, Gallantines and Pates-Rhubarb Chutney and Walnut Bread; Chilled Shrimp Cocktail served with Horseradish Sour Cream and Smokey Tomato Chili.
- **World Cheese Display** with Strawberry Compote and Champagne Grapes
- **Assorted Breakfast Pastries** include Chocolate Danishes; Pecan Rolls, Blueberry, Corn and Bran Muffins, Croissants; Raspberry Cheese Swirls and Selection of Cultured Butter, Jams and Jellies

- **Past Dessert Tasting Plates** include Toasted Coconut Panna Cotta, Flavored Crème Brulees, Mini Strawberry Shortcake, Orange Filled Crepes, Chocolate and Raspberry Filled Tuille, Farmer Cheesecake, Toasted Pecan Shortbread Pie, Key Lime Custard, Dark Chocolate and Mint Pyramid, Roasted Apricot Flan

Brunch is served on Sundays from 10:30 am to 2:00 pm, and complimentary parking is available. The cost is \$45 per person and \$20 for children under the age of ten. For more information, or to make a reservation call (617) 439-3995.

About Meritage:

Meritage, at the Boston Harbor Hotel, features fresh, seasonal cuisine impeccably matched to the primary characteristics of wine. As part of Meritage's unique concept, large and small plates are offered for each item on the menu and matched with complementary wine flavors. The restaurant is the culmination of Chef Daniel Bruce's 18 years as Chef for the Boston Wine Festival. Meritage, a Mobil Four-Star restaurant and recipient of the *Wine Spectator's* Award of Excellence, features one of New England's most extensive and distinctive wine collections. For more information, visit the Meritage website at www.bhh.com or call 617.439.3995.

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