



Overview

Overlooking the Boston Harbor, Meritage offers fresh, inspired cuisine impeccably matched to the primary characteristics of wine. Patrons are encouraged to choose the wine they wish to enjoy and then pick the dish that complements the wine flavors. The restaurant is the culmination of Chef Daniel Bruce's 20 years as Chef for the Boston Wine Festival where he pairs more than 200 dishes each year with wines from around the world.

Meritage, located on the second floor of the Boston Harbor Hotel, is designed so all seating maximizes the expansive water views. Entering the restaurant guests are greeted by the sparkling black granite studded bar with quartzite, a room-length metallic silver-gray leather banquette and hand crafted lightening fixtures. Sleek, modern art, created specifically for Meritage by Chef's wife, the artist Julianna Bruce, is displayed on the walls throughout the restaurant.

The restaurant name, Meritage, was inspired by Chef Bruce's passion and talent in his ability to blend wine and food. Meritage is a wine term combining "merit" with "heritage" and refers to a specific category of high quality American wines made from the blending of the five traditional Bordeaux grapes.

Cuisine

Using local ingredients and imported specialty items such as Kobe beef, ostrich, partridge, New York State foie gras, Nantucket scallops and Vermont pheasant, Chef Bruce offers a changing menu of wine-friendly food. Every item on the menu is offered in either a large or small plate and matched with complementary wine flavors. When Chef Bruce creates a dish he begins with the wine and then creates a dish around the wine attributes, through a combination of contrasting, parallel and complementary flavors.

Wine

Meritage houses a 12,000 bottle wine collection boasting over 850 different varieties. 1,500 bottles are prominently displayed in custom Sub Zero cases throughout the restaurant. The wine list mainly focuses on California Cabernets and Meritage blends from California but has excellent depth including a substantial list of Bordeaux, Burgundy, Rhone, Italian and southern Hemisphere wines.

Management Team

Daniel Bruce, Chef
Jonas Atwood, Sommelier

Location

Second Floor of the Boston Harbor Hotel
70 Rowes Wharf
Boston, MA 02110

Restaurant Hours

Dinner:
Tuesday – Saturday 5:30pm-10:00pm
Brunch:
Sunday 10:30am-2:00pm

Contact

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Chef Daniel Bruce

Close to twenty years ago, when Daniel Bruce was one of the country's most promising young culinary talents, he was lured into the kitchens of Boston's landmark waterfront hotel, the five star Boston Harbor Hotel at Rowes Wharf. Chef Bruce's passion for food and wine launched the Boston Wine Festival. A culinary marathon lasting three months and including more than 50 events, the Boston Wine Festival is the nation's longest-running food and wine pairing series. Throughout nineteen years of directing the Festival, Chef Bruce has worked with the finest winemakers from around the world and created more than three thousand original dishes, each one designed to perfectly complement the special wine with which it was served.

Today Chef Bruce has found a way to bring the Festival to new cities. Two years ago, he launched the French Quarter Wine Festival at the Maison Dupuy in New Orleans, and in 2010 he will launch the Capital Wine Festival at the Jockey Club at the Fairfax at Embassy Row. Chef Bruce is presently serving as culinary consultant for the grand reopening of the Jockey Club, creating the menus and modernizing the classic cuisine with his typical inventive flair.

Born and raised in northern New England, Bruce graduated with honors from Johnson & Wales University in Rhode Island, and then traveled to Italy and France for more traditional training. Upon his return to the United States, he began working in New York City at 21, becoming in quick time the youngest executive chef in the history of that iconic restaurant. Chef's dream, however, was to create something new, a signature restaurant with an innovative concept all his own.

That dream became a reality with the October 2002 opening of Meritage, a bold restaurant featuring the pairing of culinary flavors to wine flavors, rather than the traditional pairings of grape varietals and cuisine. Lovingly created by Daniel Bruce, Meritage is a true manifestation of his personal passion, housed in the beauty and elegance of the city's architectural treasure, the Boston Harbor Hotel at Rowes Wharf.

Internationally-renowned, Chef Bruce was recently awarded the title of Vice Consellier Culinaire, Bailliage de Boston, and he has been honored twice as one of the "Best Hotel Chefs in America" at the James Beard House. Additionally, Bruce is an honorary member of Chevalier du Tastevin and has been recognized by *Boston* magazine as the city's Best Hotel Chef. Chef Bruce has made numerous live television appearances on national programs such as NBC's Today and Live with Regis and Kelly. He was awarded an honorary doctorate from his alma mater, Johnson & Wales University in 1996.



Sommelier Jonas Atwood

Jonas Atwood is the wine sommelier at the Boston Harbor Hotel's four-star rated restaurant, Meritage. In this role for 3.5 years, Jonas brings a wealth of knowledge about both wine and food to the Meritage team.

Jonas' introduction into the world of wine began at a young age, when he grew up around his father's extensive wine cellar and inherited his penchant for good food. Jonas gained his first restaurant experience at Windsor House in Windsor, Connecticut, and later went on to begin formal wine training at the New England Culinary Institute. He then fine-tuned his knowledge of restaurants and service while working in a few of Central Vermont's upscale restaurants, including Hemingway's.

Jonas became the manager of various small restaurants, and led several aggressive wine programs in the Hartford area. Having proven his ability to create a solid wine program, Jonas then became a full time sommelier in prominent West Hartford restaurants including the Max Group.

Jonas began his career in Boston as bar manager for Back Bay Restaurant Group, then at 33 Restaurant and Lounge where he was wine director for two years before coming to Meritage.

In his role as Meritage's sommelier, Jonas added a new diversity to the restaurant's wine list, which formerly featured a wide selection of American wines of many styles and grape varieties, and a fairly large selection of French Bordeaux and Burgundies. In hopes of enticing guests to experience some of the wines that Europe and the rest of world has to showcase, Jonas has added some of his favorite wines from Italy, Spain, Austria, and the French wines of Rhone, Loire, and Southern France. There is also an added focus on southern hemisphere "new world" wines from Australia and New Zealand.

Jonas is a graduate of the University of Massachusetts at Amherst where he received a degree in biology and resource economics.



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Seasonal Sips: Thursday Tastings at Meritage
New Weekly Themes Introduce Wonderful Winter Wines

Boston (January 16, 2008) – *Seasonal Sips: Thursday Tastings at Meritage* is a hit among Boston's wine lovers, casual connoisseurs, and the after work cocktail crowd. Meritage, the signature restaurant of the Boston Harbor Hotel, invites guests to experience its exclusive wine collection in casual tastings every Thursday evening from 5:30pm to 7:00pm.

Each week at *Seasonal Sips: Thursday Tastings at Meritage*, sommelier Jonas Atwood introduces three to four wines from selected regions while Chef Daniel Bruce prepares tasting spoons and small bites to pair perfectly with each wine offering. *Seasonal Sips* is \$25 per person.

Upcoming *Seasonal Sips: Thursday Tastings at Meritage* will introduce the perfect winter wines:

January 22	Rioja
January 29	California Cabernets
February 5	Meritage Blends
February 12	Chile
February 19	Sonoma County
February 26	Piedmont, Italy
March 5	More from the Pacific Northwest
March 12	New World vs. Old World
March 19	Cheese and Wine
March 26	New Zealand

Meritage houses a 12,000 bottle wine collection boasting more than 850 different varieties. Fifteen hundred bottles are prominently displayed in custom Sub Zero cases standing throughout the restaurant. The wine list mainly focuses on California cabernets and meritage blends but has excellent depth and includes a substantial list of Bordeaux, Burgundy, Rhone, Italian and southern hemisphere wines. Many of these wines will be sampled over the course of the wine tasting events at Meritage.

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 20 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.meritagetherestaurant.com or call 617.439.3995.



Awards and Accolades

Mobil Four Star Award

AAA Four Diamond Award

Boston Globe Magazine: Best in Service (2007)

Wine Spectator: Award of Excellence (2007)

Improper Bostonian: Boston's Best Romantic Restaurant (2006)

Conde Nast Traveler: Gold List (2006)

Voted #1 Best Waterfront Dining: CitySearch (2005)

Voted #1 Best Wine List: City Search (2005)

Best Brunch 2005: CitySearch

Best Dessert 2005: CitySearch

Best Fine Dining 2005: CitySearch

“Chef Daniel Bruce is an undersung local hero, turning out vino-enhanced dishes on a menu organized around wine. A brilliant notion if ever there was one.”

Amy Traverso and Jolyon Helterman, Boston Magazine

“If you like your stunning water view to be complemented by exquisitely small dishes and equally exquisite wines, Meritage is your place.”

Alison Arnett, Boston Globe

“The view [of Rowes Wharf Marina] from Meritage’s large, southern exposed windows...coexists with superb food efficiently and graciously served in a dining room that is elegant and urbane, yet fresh. Grace and smiles abound. Meritage has taken the Boston dining scene by storm.”

Charles Mokriski, The Improper Bostonian

“Meritage... walks the cutting edge without bleeding a drop.”

Robert Nadeau, The Boston Phoenix