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**Toast the One You Love at Meritage**

*Romantic, Five-Course Valentine's Day Dinner at the Boston Harbor Hotel*

**BOSTON (January 27, 2010)** Enjoy a romantic evening with your valentine at the luxurious, five star Boston Harbor Hotel. From Tuesday, February 9<sup>th</sup> through Sunday, February 14<sup>th</sup>, Meritage invites guests to indulge in a five-course Champagne pairing dinner featuring an innovative menu perfectly paired to a variety of celebratory sparklers. Take in the beautiful views of wintry Boston Harbor as you raise a toast to the one you love.

In celebration of Valentine's Day, in addition to Meritage's regular offerings, Chef Daniel Bruce has created a special five-course menu of fine cuisine paired with festive rosé sparklers:

- ◆ *Melted Leek and Smoked Salmon Custard Caviar and Micro Amaranth*
  - *NV Cremant de Bourgogne Rosé, Louis Bouillot, Burgundy, France*
- ◆ *Pan Seared Sea Bass in a Lobster, Saffron and Pearled Pasta Essence*
  - *1999 Charles Heidsieck Brut Rosé, Reims, France*
- ◆ *Mint Roasted Rack of Baby Lamb with Creamy Golden Potatoes and Sweet Dumpling Squash*
  - *1998 Henriot Vintage Rosé, Reims, France*
- ◆ *Brin D' Amour Cheese and Toasted Pecans with Champagne Tossed Hearts of Romaine*
  - *NV Drappier Rosé Brut 'Val des Damoiselles', Urville, France*
- ◆ *Duet of Dark Chocolate "Sweetheart" and Cherry Almond Tart*
  - *NV Moët & Chandon Nectar Imperial Rosé, Épernay, France*

Meritage will serve Valentine's Day dinner from 5:30 p.m. to 10:00 p.m., from Tuesday, February 9<sup>th</sup> through Thursday, February 11<sup>th</sup> and from 5:00 p.m. to 10:00 p.m. from Friday February 12<sup>th</sup> through Sunday the 14<sup>th</sup>. The price for adults is \$145 per guest. Parking for Meritage is complimentary.

**About Meritage:**

Meritage, at the Boston Harbor Hotel, features fresh, seasonal cuisine perfectly 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 21 years as Chef for the Boston Wine Festival.

Meritage, a Forbes 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.meritagerestaurant.com](http://www.meritagerestaurant.com) or call 617.439.3995.

**About the Boston Harbor Hotel:**

The Boston Harbor Hotel is Boston's landmark waterfront hotel and a recipient of the Forbes Travel Guide Five Star Award. With its dramatic archway and domed rotunda at historic Rowes Wharf, the building is considered an architectural treasure and is one of the most photographed buildings in New England. With service as memorable as the setting, the Boston Harbor Hotel pampers every guest with thoughtful attention and distinctly Boston style. The city's only independent grand hotel, the Boston Harbor Hotel is a member of the international luxury collection, Preferred Hotels & Resorts. For additional information, please visit our website at [www.bhh.com](http://www.bhh.com).

**About Pyramid Hotel Group:**

The Boston Harbor Hotel is managed by Pyramid Hotel Group LLC. Founded in 1999, this Boston-based, full-service hotel company develops, manages and owns a collection of landmark properties throughout the United States. For more information about Pyramid Hotel Group and its affiliates, please visit the company's website, <http://www.pyramidhotelgroup.com>.

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