



BOSTON HARBOR HOTEL

AT ROWES WHARF

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Five Star Easter Brunch at the Boston Harbor Hotel

Indulge in fine cuisine this Easter Sunday – Presenting a sophisticated menu at Meritage or traditional Easter fare in the Atlantic Room

Boston (March 14, 2008) – The newly 5-star rated Boston Harbor Hotel offers 2 world-class, brunch experiences on Easter Sunday, March 23, prepared by highly acclaimed Chef Daniel Bruce.

Meritage will offer its standard Sunday brunch, featuring sumptuous, inventive dishes like *Buttermilk, Cinnamon and Apple Pancakes with Vermont Maple Syrup, Maple Smoked Salmon, Cherry Smoked Sea Scallops with Grilled Red Onions and Capers* and *Prosciutto Wrapped Roast Venison Loin over Black Lentil and Dried Cranberry Salad*. Guests are invited to toast the holiday and the start of the Spring season with a complimentary glass of Piper Heidsieck Brut Champagne.

For a festive, more traditional Easter experience, diners are invited to explore the Atlantic Room's Easter brunch buffet, a beautifully presented array of classic Easter fare, including omelets made to order, *Smoked Roasted Prime Sirloin with Horseradish Tossed Celery Root and Carrot Salad, Steamed Lobsters, Mussels and Clams* and, of course, classic *Maple Glazed Baked Bone-in Ham*, dressed with a *Sour Cherry Port Sauce*. A pianist will play as guests dine, creating an elegant, traditional ambiance for families and friends to commemorate this special day.

Meritage will be serving brunch from 10:30 a.m. to 2:30 p.m., taking reservations every half hour beginning at 10:30a.m. and ending at 2:00 p.m. The price for adults is \$65 and \$26 for children ages 10 and under. The Atlantic Room will be open from 10:15 a.m. to 3:15 p.m., taking reservations every half hour from 10:15 a.m. to 12:15 p.m. and 1:15 p.m. to 3:15p.m. The price for adults is \$75 and \$37.50 for children 10 and under. Children under 3 are complimentary at both venues and parking is complimentary.

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.meritagerestaurant.com or call 617.439.3995.

About the Boston Harbor Hotel:

The Boston Harbor Hotel is Boston's landmark waterfront hotel, which celebrated its twenty-year anniversary in August 2007. A member of Preferred Hotels & Resorts Worldwide, it is Boston's only independent grand hotel. 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. For more information please visit the Boston Harbor Hotel website at www.bhh.com or Meritage at www.meritagerestaurant.com.

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