



BOSTON HARBOR HOTEL

Beyond compare.

EASTER GRAND BRUNCH
APRIL 21ST, 2019

Mint and Honey Roasted Leg of Lamb, Port Au Jus
Slow Roasted Prime Rib of Beef, Wild Mushroom Sauce
Tarragon and Butter Laced Easter Egg Potatoes
Grilled Spring Vegetables

Omelets to Order
Three American Caviars
Sour Cream and Chive Biscuits
Soft Scrambled Eggs with Grilled Tomatoes, Sour Cream, Grilled Asparagus
Bacon and Sausage
Buttermilk Strawberry Pancakes with Maple Syrup
Bagels and Assorted Cream Cheese

Selection of Smoked Fish
Chilled Gulf Shrimp Cocktail
Platter of Steamed Lobsters, Mussels and Clams
Grilled Sea Scallops, Castelfranco Radicchio and Pink Grapefruit Salad
Char Seared Cod Loin, Sweet Corn, Red Pepper, Thai Spiced Salsa
Jonah Crabmeat, Snap Pea, Sweet Tomato Salad
Grilled Calamari, Black Olives, Capers, Basil
Selection of Fish Mousses and Terrines

Pastry Wrapped Atlantic Salmon
Champagne Lobster Cream

Fennel Caponata
Sweet and Sour Grilled Chicken Breast with Garlic Aioli
Mustard Roasted Sliced Beef Tenderloin with Grilled Oyster Mushrooms and Spring Rapini
Farfalle Pasta, Basil, Roasted Red Pepper, Spinach, Mozzarella
Sweet Pea Hummus Crisp Tortillas and Cilantro Sour Cream
Spring Greens with Cucumber Yogurt Dressing and Cheddar Croustades
House Antipasto

Imported and Domestic Cheeses
Assorted Bread Display and Compotes
Assorted Sushi Platter with Spicy Seaweed Salad
Pan Seared Pork Buns, Miso, Aged Soy and Ginger Salad
Barbecued Duck Breast, Purple Sticky Rice, Coconut, U Toi
Assorted Meat Charcuterie

Artichoke Ravioli with Basil Pesto
Ditalini with Meat Bolognese

Honey- Lavender French Macaron
Lemon-Raspberry French Macaron
White Chocolate Cherry Bonbon
Nutella Bonbon
Pina Colada Verrine
Blueberry Cheesecake
Triple Chocolate Verrine
Fresh Fruit Tart
Lemon Meringue Tart
Chocolate Covered Strawberries
Carrot Cake with Cream Cheese Cremeux
Pistachio-Orange Financier
Manjari-Violet Pave
Strawberry -Rhubarb Crumb Tart
Dark Chocolate Crunch Tart
Salted Caramel Brownie
Passion Fruit Mousse
Key Lime Tart
Maple Pecan Tart
Assorted Easter Sugar Cookies
Vanilla Bean Crème Brulee

\$110 for adults, \$50 for children twelve years and younger

**Massachusetts Food Code Requires Disclosure*

*That the Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Foodborne Illness
Before placing your order, please inform your server if a person in your party has a food allergy.*