



BOSTON HARBOR HOTEL
Beyond compare.

CHRISTMAS DAY BRUNCH 2018
Tuesday, December 25, 2018
The Atlantic Room

Herb Rubbed Slow Roasted Prime Sirloin, Horseradish Sour Cream
Pastry Wrapped Halibut and Scallops, Lemon Shrimp Sauce
Mint Roasted Baby Lamb Racks, Cranberry Apple Sauce

Omelets to Order

Cheddar, Caramelized Onions, Tomatoes, Peppers, Mushrooms, and Asparagus

Three American Caviars with Crack Pepper, Corn Biscuits

Buttermilk and Golden Raisin Pancakes, Vermont Maple Syrup
Pan Seared Golden Potato Cakes

Butternut Squash, Brussels Sprout, Leeks, Yellow Carrots
Sesame Crusted Atlantic Salmon, White Soy, Coconut, Lemon Grass
Lemon and Thyme Roasted Chicken Breast with Wild Mushrooms

Mixed Fruit and Berry Platter

Duck Confit, Green Lentil, Leek, Dried Pear Salad

Pulled Pork, Cous Cous, Winter Vegetable Salad

Smoked Eggplant, Roasted Cauliflower, Golden raisins, Baby Zucchini

Cannellini Bean and Rosemary Dip with Grilled Pita Bread

Winter Greens with Cheddar Crostini, Walnuts and Cranberry Orange Dressing

House Antipasto

Imported and Domestic Cheeses

House Made Pates and Terrines

Selection of Smoked Fish

Chilled Shrimp Cocktail

Bagels and Assorted Cream Cheeses

Selection of Fish Mousses and Terrines

Platter of Steamed Lobsters, Clams, Mussels and Crab Claws

Flash Fried Calamari over Baby Arugula and Smokey Peppers

Seared Tuna, Black Olives, Roasted Tomatoes, Capers, Basil

Jonah Crabmeat and Cheddar Quesadillas, Edamame Salsa

Assorted Sushi with Ginger and Wasabi

Peppermint Bonbon

Spiced Eggnog Bonbon

Pistachio French Macaron

Candy Cane French Macaron

Ginger Bread Crème Brulee

Candied Ginger Profiterole

Chocolate Pumpkin Spice Cake

Poached Pear Almond Tart

Candied Citrus Financier

Bourbon Pecan Tart

Tiramisu Verrine

Chestnut Chai Cheese Cake

Dulce de Leche Tart

Salted Caramel Tart

Cranberry Mandarin Orange Verrine

Flourless Chocolate Torte

Whipped Yogurt- Berry Cremeux

Dark Chocolate Bouche de Noel

Raspberry Bouche de Noel

Spiced Apple Crumb Tart

Pumpkin Pie

Fresh Fruit Tart

Raspberry Pop Tarts

Chocolate Dipped Strawberries

Assorted Holiday Cookies

\$110 per an adult, \$50 per child twelve years and younger
For reservations please call 617-439-3995

**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.*