



BOSTON HARBOR HOTEL

*Beyond compare.*

**EASTER BRUNCH 2018**  
**Sunday, April 1<sup>st</sup> 2018**  
**The Atlantic Room & The Meritage**

Mint Roasted Baby Lamb Racks with Rhubarb Strawberry Sauce  
Pastry Wrapped Atlantic Salmon  
Saffron Shrimp Cream  
Maple Glazed Baked Bone in Ham  
Grilled Golden Pineapple Salsa

Omelets to Order  
Three American Caviars  
Sour Cream and Chive Biscuits

Soft Scrambled Eggs with Grilled Tomatoes, Sour Cream and Cheddar Cheese  
Thyme and Butter Laced Easter Egg Potatoes  
Vegetables Primavera  
Pan Seared Swordfish in a Lemon Tarragon Essence  
Maple and Chili Grilled Chicken Breast with Garlic Cream

Mustard Roasted Sliced Beef Tenderloin with Grilled Oyster Mushrooms and Spring Braising Greens  
Pan Seared Pork Buns, Miso, Aged Soy and Tatsoi Salad  
Barbecued Duck Breast, Sweet Pea and Jasmine Rice Salad  
Penne Pasta, Basil, Tomato, Feta Cheese and Calamata Olive Salad  
Guacamole with Crisp Tricolor Tortillas and Cilantro Sour Cream

Spring Greens with Cucumber Yogurt Dressing and Cheddar Croustades  
House Antipasto  
Imported and Domestic Cheeses  
Assorted Meat Charcuterie

Selection of Smoked Fish  
Chilled Gulf Shrimp Cocktail  
Bagels and Assorted Cream Cheese  
Selection of Fish Mousses and Terrines

Platter of Steamed Lobsters, Mussels and Clams  
Assorted Sushi Platter with Spicy Seaweed Salad  
Grilled Sea Scallops, Mache and Pink Grapefruit Salad  
Seared Striped Bass over Shaved Fennel and Leek Salad  
Jonah Crabmeat Quesadilla over White Bean and Scallion Salsa  
Flash Fried Calamari, Napa Cabbage and Bok Choy Slaw

Honey- Lavender French Macaron  
Lemon-Raspberry French Macaron  
Blueberry-Keylime Bonbon  
Nutella Bonbon  
Pina Colada Verrine  
Cherry-Chocolate Cheesecake  
Triple Chocolate Verrine  
Fresh Fruit Tart  
Lemon Meringue Tart  
Chocolate Covered Strawberries  
Carrot Cake with Cream Cheese Cremeux  
Pistachio Financier  
Manjari-Violet Pave  
Strawberry -Rhubarb Crumb Tart  
Dark Chocolate Crunch Tart  
Salted Caramel Brownie  
White Chocolate Passion Fruit Mousse  
Key Lime Tart

**\$110 per an adult, \$50 per child 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.