



BOSTON HARBOR HOTEL

*Beyond compare.*

**MOTHER'S DAY BRUNCH**  
**Sunday May 13<sup>th</sup>, 2018**  
**The Atlantic Room & The Meritage**

Slow Roasted Salt Crusted Prime Rib of Beef with Spring Onion Jus  
Pastry Wrapped Atlantic Halibut with a Lobster Saffron Tomato Essence  
Garlic Roasted Pork Loin with Golden Raisin Rhubarb Chutney

Omelets to Order  
3 American Caviars  
Sweet Corn Pudding

Strawberry and Sour Cream Pancakes with Vermont Maple Syrup  
Fennel and Ricotta Topped Penne in a Roasted Tomato Sauce  
Grilled Spring Vegetables Tossed in Lemon Zest and Chives  
Whipped Yukon Gold Potato Dauphine  
Caramelized Diver Sea Scallops in a Pink Grapefruit Sauce  
Honey Roasted Chicken Breast with Wild Mushrooms

Seasonal Melons and Berries  
Mustard Rubbed Roast Beef Tenderloin over a Fiddlehead, Pearl Onion and Sweet Corn Salad  
Pan Seared Pork Pot Stickers on an Oriental Vegetable Salad  
Bangladesh Red Rice, Green Garlic, Morel and Snap Pea Salad  
Mozzarella, Vine Ripened Tomato and Basil Salad

Romaine, Radicchio, Endive and Orange Salad with Soft Goat Cheese Crostini  
House Antipasto  
Imported and Domestic Cheeses  
House Made Pâté and Terrines

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  
Flash Fried Calamari with a Lime and Tarragon Tartar  
Wood Grilled Wild Striped Bass over Leek Baby Pepper and Asparagus Salad  
Hake and Scallion Quesadillas on a Black Bean and Chipotle Pepper Salsa

Matcha Raspberry French Macaron  
Orange Creamsicle French Macaron  
Strawberry-Rose Bonbon  
Blueberry Bonbon  
Morello Cherry Mousse  
Lemon Meringue Verrine  
Tres Leche Verrine  
Vanilla Bean Crème Brulee  
Double Chocolate Tea Cake  
Spiced Zucchini-Orange Cake  
Fresh Fruit Tart  
Key Lime Tart  
Chocolate Crunch Tart  
Salted Chocolate Shortbread  
Chocolate Covered Strawberries  
Blueberry Cheesecake  
Passion Fruit-Mango Mousse

**\$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.