



BOSTON HARBOR HOTEL

*Beyond compare.*

## NEW YEAR'S DAY BRUNCH JANUARY 1, 2019

Slow Braised Corned Beef, Horseradish Mustard Sauce

### Omelet's to Order

House Made Granola, Walnuts and Dried Fruits

Pan Seared Haddock Cakes, Parsnip Puree, Seared Zucchini

Apple Cider French Toast, Vermont Maple Syrup

Stir Fried Baby Zucchini, Red Pepper and Basmati Rice

Curry Braised Chicken Thighs, Roasted Butternut Squash

Mixed Melons and Berries

Red Bliss Potato, Bacon, Leek and Dried Pear Salad

Marinated Artichoke, Wild Mushroom and French Bean Salad

Hearts of Romaine, Green Goddess Dressing, Pickled Red Onions

Imported and Domestic Cheeses

Duck Confit and Penne Pasta Salad, Pearl Onions, Dried Cranberries and Pine Nuts

Selection of Smoked Fish, Maple Smoked, Salmon, Peppered Mackerel  
Apple Smoked Trout

Bagels and Assorted Cream Cheese

Chilled Shrimp Cocktail

Assorted Sushi, Wasabi and Ginger

Tarragon Steamed Maine Lobster Claws and Rope Grown Mussels

Raspberry French Macarons

Passion Fruit French Macarons

Chocolate Covered Strawberries

Champagne Bonbon

Cherry-Ginger Bonbon

Mimosa Verrine

Fresh Fruit Tart

Dark Chocolate Crunch Tart

Vanilla Bean Crème Brulee

Pina Colada Panna Cotta

Mocha Pot de Crème

Espresso-Orange Verrine

Salted Caramel Tart

Salted Chocolate Shortbread

Spiced Pear Cake

Roasted Pumpkin Mousse

Crème Caramel

\$75 for adults, \$40 for children 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.*