



# Thanksgiving Brunch

\$225 PER ADULT, \$80 PER CHILD FOR CHILDREN 5 TO 12 YEARS

*\*Prices are inclusive of tax and gratuity.*

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Join us for a grand Thanksgiving brunch experience, where timeless brunch favorites meet an indulgent selection of fresh seafood and the finest seasonal accompaniments. Savor special moments with your loved ones while the expert culinary team at Boston Harbor Hotel crafts an unforgettable feast. Enjoy seatings from 11:00 AM to 3:00 PM in the elegant Meritage and Atlantic rooms, offering stunning views of the harbor.

*To secure your reservation, visit Boston Harbor Hotel- Holiday Brunches on OpenTable.*



## MODERN RAW BAR

Oysters and Clams are Gluten, Nut & Dairy Free.

East Coast Oysters\*  
Cape Cod Countecks\*  
Jonah Crab Claws\*  
Ahi Tuna Poke\*  
Seafood Charcuterie\*  
Cockles in Brine\*  
Spicy Mussels\*  
Tuna Belly in EVOO\*

Sushi and Sashimi\* NF

Spicy Tuna, Crab Roll, Torched Avocado Maki, Sweet Potato,  
Tuna, Shrimp, Aged Soy, Pickled Ginger

Scallops Two-Ways

Baked Ritz Crust, Beurre Fondue, Applewood Smoked Bacon NF  
Crudo, Yuzu Juice, Blood Oranges, Scallion Mayo\* GF/NF

## APPETIZERS & SALADS



Formaggio Kitchen Cheese Collection, Jams, Salted  
Marconas, Medjool Dates  
Fra Mani Salumi, Coppa, Soppresata  
Foie Torchon, Toasted Francese

Brown Bread, Cornbread, Pecan Cranberry  
Whipped Clover Honey Butter

Magical Mushroom Salad  
Fried Chicken Skins, Truffle Powder GF/NF



Baby Romaine Salad  
Butternut Ranch, Everything Hemp Crunch GF/NF

Maple Brook Farms Burrata & Tomato Salad  
Thai Basil, EVOO Powder GF/NF

Butternut Squash Two Ways  
Japanese Brown Sugar, Vanilla Cardamom

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

\*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

## ENTREÉS & ACCOMPANIMENTS

Soft Scrambled Eggs GF/NF  
Liège Waffles with Pearl Sugar  
Pumpkin French Toast, Warm Maple Syrup  
Thick Cut Applewood Smoked Bacon GF/NF/DF  
Super Sweet Pineapple & Berries GF/NF/DF/VEG  
Pain D'Avignon Bagels, Soft Cream Cheese  
High-Rise Bread Co. Corn Bread Stuffing

Ricotta Stuffed Gnocchi, Black Figs, French Brie  
Faroe Island Salmon, Chestnuts, Red Kuri Squash Gnocchi, Brown Butter  
Wagyu Short Ribs, Marble Potato, Kewpie Mayo GF  
Lobster Flatbread, Charred Corn, Double Bisque, Arugula

Smoked Salmon Towers  
Heirloom Tomato, Capers, Cucumbers

Thyme and Honey Vermont Turkey Breast  
Bordelaise Gravy, White Cheddar Potato Purée,  
Chelsea's Cranberry Jam

White Truffle Carbonara NF  
Winter White Truffles, Prepared in 18-Month Reggiano Parmesan Wheel,  
Giulia's Meze Rigatoni, Roma Ham

Black Garlic Basted 28-Day Dry Aged Prime Sirloin NF  
Fried Exotic Mushrooms, Torched Cippolini Jus,  
Scallion Popovers



## DESSERTS

*Dessert Offerings are Subject to Change\**

Assorted Bonbons NF  
Assorted Macarons GF  
Opera Cake  
Spiced Apple Pie NF  
Bourbon Pecan Tart  
Maple Chouquette NF  
Spiced Pumpkin Tart NF  
Poached Pear Almond Flan  
Vanilla Crème Brûlée GF  
Spiced Carrot Cake NF  
Overnight Oat Cake GF/NF/V  
Vanilla Cream Cake  
Turtle Cheesecake  
Cappuccino Verrine GF/NF  
Chocolate Crunch Tart NF  
Chocolate Covered Strawberries GF/NF/V  
Candied Ginger Cranberry Verrine GF/NF



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