



Thanksgiving Brunch

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

**Prices are inclusive of tax and gratuity.*

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 Count Necks*
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.

ENTRÉES & 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
Hi-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 Mezzi Rigatoni, Roma Ham

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

DESSERTS

Chocolate Covered Strawberries GF/NF/V
Pomegranate Macaron GF
Hazelnut Macaron GF
Chai Truffle GF
Candied Orange Bon Bon GF
Opera Cake
Maple Pecan Tart
Apple Crumb Pie NF
Cinnamon Crème Brulee
Cranberry Panna Cotta GF/NF
Milk Chocolate Chouquette NF
Pear Crisp Verrine GF/NF
Oat Cake GF/NF/V
Caramel Budino GF/NF
Pumpkin Spice Cake GF/NF



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