



# *Easter Brunch*

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

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

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Step into a world of springtime splendor as you indulge in a lavish spread meticulously prepared to celebrate Easter in style. Our grand Easter brunch is a feast for the senses, featuring an exquisite array of seasonal delights crafted to delight every palate. Immerse yourself in the elegant ambiance of our waterfront hotel while enjoying the company of loved ones, as our dedicated team ensures every detail is taken care of. Seatings are available from 11:00 AM - 3:00 PM in the Meritage and Atlantic Rooms, offering breathtaking 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.*

Island Creek Oyster Bar  
Jumbo Shrimp Cocktail  
Stone Crab Claws  
Ahi Tuna Poke\*  
Dressed Lobster

## APPETIZERS

Formaggio Kitchen Cheese Collection,  
Warm Dates, Jams, Preserves  
  
Salted Marconas, Fra Mani Salumi, Mortadella  
Country Bread, Artisanal Crackers  
  
Burrata Bar, Maple Brook Farms Burrata, Spring Pesto,  
Garbanzo Purée, Roasted Eggplant, Romaine Leaves,  
Garlic Pita, Naan Bread, Focaccia

## BEGINNINGS

Omelets to Order  
Soft Organic Scrambled Eggs  
Brioche French Toast, Dried Berries, Warm Syrup  
Hi Rise Bread Co. Scone Bar, Jams & Jellies  
Nueske's Smoked Bacon  
Mixed Berries and Vanilla Crème  
Handmade Pastries, Danish & Muffins  
Pain D'Avignon Bagel, Soft Cream Cheese  
Smoked Fish Collection  
Smoked Salmon Pastrami, Atlantic Smoked Salmon

## ENTREÉS

Roasted New Zealand Rack of Lamb  
*Black Garlic Jus, Rosemary Flavors*  
  
Carnaroli Lobster Risotto  
*Prepared in 18-Month Parm Wheel,  
Butter Poached Maine Lobster, Tomato Fonduta*  
  
Glazed Cobb Smoked Virginia Ham  
*Yukon Potato Cheddar Purée*  
  
Egg White Frittata  
*Spinach, Feta, Tomato Confit*  
  
Jae's Handmade Sushi\*  
*Spicy Tuna Maki, Avocado Roll, Torched Salmon,  
Pickled Ginger, Wasabi, Scallion Mayo*  
  
Chicken & Waffles  
*Cornflake Crusted Thighs, Fresno Syrup*  
  
Lobster Bolognese  
*Dashi Butter, Spring Root Vegetables*  
  
Black Truffle Tortellini  
*Spinach, "Bolo Butter"*  
  
Spring Jersey Asparagus  
*DE Hydro Eggs, Truffle Hollandaise*

## DESSERTS

Chocolate Covered Strawberries  
Banana Macaron  
Raspberry Lime Rickey Macaron  
Praline Crunch Bon Bon  
Carrot Cake  
Lemon Tiramisu Verrine  
Strawberry Shortcake Cream Puff  
Chocolate Pot de Crém  
Caramel Chocolate Chip Biscotti  
Fruit Tart with Diplomat  
Honey Ricotta Tart  
Orange Vanilla Bean Crème Brûlée  
Mango Coconut Pavlova  
Chocolate Madeline  
Citrus Olive Oil Cake