



Mother's Day Brunch

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

**Prices are inclusive of tax and gratuity.*

Step into a world of springtime elegance as you celebrate Mother's Day with an exquisite brunch designed to honor the most important women in our lives. Indulge in a lavish spread of seasonal delights, thoughtfully curated to make this day truly special. Savor each moment in the refined ambiance of our waterfront hotel, where breathtaking harbor views set the scene for a memorable gathering with loved ones. Seatings are available from 11:00 AM – 3:00 PM in the Meritage and Atlantic Rooms, ensuring a delightful experience filled with warmth and indulgence.

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
Jonah Crab Claws
Ahi Tuna Poke*
Dressed Lobster Salad

APPETIZERS

Formaggio Kitchen Cheese Collection,
Warm Dates, Jams, Preserves

Salted Marconas, Fra Mani Salumi,
Country Bread, Artisanal Crackers

Salad of Baby Gem Lettuce,
Nasturtium Vinaigrette, Shaved Radishes

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
Fruity Pebbles French Toast
Ham & Cheese Beni, Stone & Skillet Muffins, Truffle Hollandaise
Chelsea's Honey Glazed Donuts
Maple Smoked Bacon
Mixed Berries and Vanilla Crème
Handmade Pastries, Danish & Muffins
Pain D'Avignon Bagel, Soft Cream Cheese
Smoked Fish Collection
Smoked Salmon Pastrami

ENTREÉS

Slow Roasted Wagyu Prime Rib
Scallion Popovers, Truffle Jus, Maine Marble Potatoes

Spring Crab & Asparagus Risotto
*Prepared in 18-Month Parm Wheel,
Jonah Crab, Carnaroli Rice*

Maine Lobster Mac & Cheese
Truffle Ritz, Butter Poached Lobster

Sushi Station*
*Tuna, Eel, Shrimp, Crab, Avocado,
Pickled Ginger, Wasabi, Spicy Mayo*

Faroe Islands Salmon
Shrimp Fried Rice, Scallion Ginger

Center-Cut Short Ribs
Kurobuta Squash, 5-Day Bordelaise

Potato Black Truffle Tortaloni
Ricotta, Exotic Mushroom Jus

Jersey Asparagus
7-Minute-Egg, Black Truffle Hollandaise

DESSERTS

Chocolate Covered Strawberries
Pina Colada Macaron
Strawberry Lemonade Macaron
Salted Caramel Brûlée
Lychee Coconut Bon Bon
White Peach Cream Puff
Pound Cake with Berries and Chantilly
Dark Chocolate and Raspberry Tart
Napoleon
Lemongrass Panna Cotta
Matcha Verrine
Limoncello Cake
Kalamansi Lime Meringue Tart
Coconut Macaroon
Tropical Fruit Tart