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FOR IMMEDIATE RELEASE

Enjoy Harborside Brunch at Meritage this Holiday Season with Mouth-Watering Fare and Breathtaking Views

Chef Daniel Bruce prepares a new menu of delectable brunch options featuring savory passed plates, cold and hot dishes, fresh seafood and more

BOSTON (December 2007) –For a Sunday brunch that is both enticing and delicious, guests are invited to visit Meritage inside the luxurious Boston Harbor Hotel for a one-of-a-kind harborside brunch experience. Escape the winter cold, enjoy cozy seating by the window, relax, and take in the spectacular waterfront views while experiencing the sumptuous cuisine of Chef Daniel Bruce.

This delectable brunch, which is sure to please even the most discerning palates, features a terrific mix of traditional favorites and innovative dishes for the modern diner. With savory hot and cold dishes, a made to order omelet selection featuring an array of fresh ingredients, and an assortment of breakfast pastries, there truly is something for everyone. Keeping to the theme of the Meritage experience, guests will be offered a variety of passed savory and sweet small plates. Executive Chef Daniel Bruce has created a unique blend of traditional and modern dishes including:

- **Passed Savory Tasting Plates examples** include Chilled Gazpacho, Soft Scrambled Eggs and Caviar, Smoked Trout and Creamy Potato Hash, Silver Dollar Raspberry Pancakes with Maple Syrup, Guacamole with Crisp Wontons, Buttermilk Fried Sea Scallops with Fennel Aioli, Minted Balsamic Glazed Grilled Lamb Chops, Pan Seared Pork Buns with Shredded Ginger, Grilled Wild Atlantic Halibut, Chicken and Chanterelle Mushroom Salad
- **Omelets Made to Order with Choice of** Crabmeat, Tomatoes, Lobster, Honey Cured Ham, Mushrooms, Caramelized Onions, Peppers, Spinach, Feta and Cheddar Cheese
- **Cold Dishes** include Seasonal Fresh and Stewed Fruit Selection; Winter Greens Salad with Ice Wine and Red Onion Dressing; Mozzarella and Tomato Salad with Basil

- Pesto; Fingerling Potato, Mustard and Herb Salad; Asparagus and Parmesan Wrapper Style Ravioli with Roasted Peppers and Black Olives; Atlantic Seafood Paella; Maple Smoked Salmon and Cherry Smoked Sea Scallops with Grilled Red Onions and Capers; and Chilled Fennel Laced Grilled Shrimp with a Roasted Tomato Pernod Aioli; Curried Chicken and Pistachio Sausage over Red Rice and Leeks; Mediterranean Tabouli with Lemon, Parsley and Marinated Tomatoes; and Prosciutto Wrapped Roast Venison Loin over Black Lentil and Dried Cranberry Salad
- **Hot Dishes** include Buttermilk, Cinnamon and Apple Pancakes with Vermont Maple Syrup; and Poached Eggs over Harvest Vegetable Hash and Roasted Pepper Hollandaise
 - **World Cheese Display** with Muscat Grapes and Toasted Walnut Bread
 - **Assorted Breakfast Pastries** include Chocolate Danishes; Pecan Rolls; Carrot Ginger, Strawberry and Whole Bran Muffins; Croissants; Raspberry Cheese Swirls; Assorted Toasted Bagels; and Selection of Cultured Butter, Jams and Jellies
 - **Passed Dessert Tasting Plate Examples** include Toasted Coconut Panna Cotta, Flavored Crème Brulees, Mini Strawberry Shortcake, Orange Filled Crepes, Chocolate and Raspberry Filled Tuile, Farmer Cheesecake, Toasted Pecan Shortbread Pie, Key Lime Custard, Dark Chocolate and Mint Pyramid, Roasted Apricot Flan
 - Compliment your favorite brunch option with a glass of **Piper Heidsieck Brut Champagne**

Brunch is served on Sundays from 10:30 a.m. to 2:00 p.m., and complimentary parking is available. The cost is \$45 per person and \$20 for children under the age of ten. For more information, or to make a reservation call (617) 439-3995.

About Meritage:

Meritage, at the Boston Harbor Hotel, features fresh, seasonal cuisine impeccably matched to the primary characteristics of wine. As part of Meritage's unique concept, large and small plates are offered for each item on the menu and matched with complementary wine flavors. The restaurant is the culmination of Chef Daniel Bruce's 18 years as Chef for the Boston Wine Festival. Meritage, a Mobil Four-Star restaurant and recipient of the *Wine Spectator's* Award of Excellence, features one of New England's most extensive and distinctive wine collections. For more information, visit the Meritage website at www.meritagetherestaurant.com or call 617.439.3995.

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