



## Give Thanks and Enjoy a Delectable Five-Course Thanksgiving Dinner with All the Trimmings at Meritage

*Celebrate the holidays in style with a delicious New England Thanksgiving Feast prepared by Chef Daniel Bruce*

**BOSTON (October 2007)** – Spend your Thanksgiving holiday celebrating with friends and family around the dinner table, not in the kitchen. With an elegant and dramatic décor and stunning waterfront views, Thanksgiving dinner at Meritage inside the Boston Harbor Hotel is the perfect way to enjoy time with loved ones and experience the sumptuous cuisine of Chef Daniel Bruce.

This savory five-course dinner will be offered on Thursday, November 22<sup>nd</sup>, from 4:30 – 10:00 pm. The cost is \$85.00 per adult, \$40.00 for children under 10 and children under 3 years of age are free. Complimentary valet parking is available, and reservations are required. For more information, or to make reservations call 617.439.3995.

Guests will have a choice of one option from each of the five sections of this lavish menu designed by Chef Bruce:

### ~Course One~

Select Oyster and Prosecco Stew  
Slivered Lemon Toast

Spinach and Crabmeat Topped Baked Shrimp  
Sweet Corn and Chardonnay Cream

Red Kuri Squash, Maitake Mushroom and Shallot Risotto  
Toasted Pepita Nuts and Pumpkin Oil

### ~Course Two~

Wood Grilled Atlantic Halibut  
Saffron Shrimp Broth

Duet of Scallop Cannelloni and Seared Diver Scallop  
Cider Butter and Macomber Turnips

Goat Cheese and Roasted Tomato Topped Organic Pork Tenderloin with Turnip Greens

### ~Course Three~

Kale and Caramelized Onion Stuffed Organic Turkey Breast  
Pecan Raisin Dressing

Prosciutto Wrapped Venison Loin  
Beluga Lentil Ragout, Swiss Chard and Black Currant Sauce\*

Wood Grilled Filet Mignon with Soft Whipped Potatoes, Horseradish Onion Cream Meritage Syrup \*

### ~Cheeses and Salads~

Cucumber Wrapped Orange Laced Baby Greens with Candied Pecans and Zest

American Eppoise, Cashel Blue Cheeses with Cracked Pepper Plum Compote

Selection of Artisan Cheeses with Grilled Baguettes

Brown Turkish Figs in Syrup

~Sweets~

White Fruit Tasting Plate of Banana and Caramel Cheese Tart, Roasted Bartlett Pear Crisp,  
Warm Apple Cider Crêpe

Autumn Red Fruit Tasting Plate of Cranberry Upside Down Cake, Warm Plum Pie  
Red Currant Crème Brûlée

Chocolate Tasting Plate of White Chocolate Fondant Strudel, Milk Chocolate Brioche Pudding,  
Dark Chocolate Panna Cotta

**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.bhh.com](http://www.bhh.com) or call 617.439.3995.

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