

# HAMPSHIRE HOUSE

— Beacon Hill —



## COMPLEMENT YOUR MEAL WITH OUR FALL COCKTAILS



### CHOICE OF STARTER

#### **HARVEST PUMPKIN BISQUE**

*WITH ROASTED PECANS AND GOAT CHEESE.*

#### **AUTUMN SALAD**

*NATIVE FIELD GREENS, ROASTED BUTTERNUT SQUASH,  
GREEN APPLES, VERMONT GOAT CHEESE, HONEY ROASTED PECANS,  
DRIED CRANBERRIES AND LEMON VINAIGRETTE.*

### CHOICE OF ENTRÉE

#### **OVEN-ROASTED TURKEY**

*WALNUT STUFFING, PUREE OF BUTTERNUT SQUASH,  
MASHED POTATOES, HARICOT VERTS,  
GARDEN VEGETABLES, GIBLET GRAVY AND  
PILGRIM CRANBERRY-ORANGE SAUCE,*

#### **PUMPKIN RAVIOLI**

*ROASTED BUTTERNUT SQUASH, FRESH SAGE,  
DRIED CRANBERRIES, TOMATO VODKA SAUCE  
AND SHAVED PARMESAN CHEESE.*

#### **GRILLED SALMON FILET**

*WILD RICE PILAF, DRIED CRANBERRIES, DELICATA SQUASH,  
SPAGHETTI VEGETABLES, GRILLED ASPARAGUS  
AND LEMON THYME BUTTER SAUCE AND CAPERS.*

#### **OVEN ROASTED BEEF TENDERLOIN**

*TRUFFLE OIL MASHED POTATOES, GARDEN VEGETABLES,  
FRIED ONION STRINGS, CHIPOTLE BUTTER AND  
RED WINE REDUCTION.*

### DESSERT

#### **THANKSGIVING TRILOGY**

*MINIATURE HEIRLOOM APPLE STRUDEL,  
PETIT CARAMELIZED PUMPKIN CHEESECAKE PARFAIT,  
BITTERSWEET CHOCOLATE DECADENCE TORTE*



*THREE COURSE MENU  
\$120.00 PER PERSON*

*Excludes tax, gratuity and beverages.*

*BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.*

*\*DENOTES RAW OR UNDERCOOKED MEATS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS,  
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

*HAPPY THANKSGIVING AND  
THANK YOU FOR CELEBRATING WITH US!*