

HAMPSHIRE HOUSE

— Beacon Hill —



COMPLEMENT YOUR MEAL WITH OUR FALL COCKTAILS



CHOICE OF STARTER

HARVEST PUMPKIN BISQUE

WITH ROASTED PECANS AND GOAT CHEESE. V, GF

AUTUMN SALAD

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

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. V*

GRILLED SALMON FILET

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

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. V*



*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.

ALLERGY KEY: V=VEGETARIAN, GF=GLUTEN FREE

*GLUTEN FREE DESIGNATIONS ARE BASED ON INFORMATION PROVIDED BY OUR INGREDIENT SUPPLIERS. WARNING:
NORMAL KITCHEN OPERATIONS INVOLVE SHARED COOKING AND PREPARATION AREA. WE ARE THEREFORE UNABLE TO
GUARANTEE THAT ANY MENU ITEM IS FREE FROM GLUTEN OR ANY OTHER ALLERGEN, AND WE ASSUME NO
RESPONSIBILITY FOR OUR GUESTS WITH FOOD ALLERGIES OR SENSITIVITIES. *DENOTES 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!***