

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 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
\$130.00 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.*

V INDICATES VEGETARIAN,

*GF INDICATES GLUTEN FREE HOWEVER WE CANNOT GUARANTEE NO CROSS
CONTAMINATION AS WE WORK WITH GLUTEN ITEMS IN THE SAME KITCHEN.*

ASK YOUR SERVER FOR CUSTOM PLATES.

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