

HAMPSHIRE HOUSE

— Beacon Hill —



COMPLIMENT 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,
SHALLOTS 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

ROASTED SHRIMP AND CRUSHED POTATO CAKE,
SPAGHETTI VEGETABLES, GRILLED ASPARAGUS
AND LEMON THYME BUTTER SAUCE AND CAPERS.

OVEN ROASTED BEEF TENDERLOIN

TRUFFLE OIL MASHED POTATOES, GARDEN VEGETABLES,
FRIED ONIONS, CHIPOTLE BUTTER AND
RED WINE REDUCTION.

DESSERT

THANKSGIVING SAMPLER

MINIATURE APPLE TARTLET,
PETIT CARAMELIZED PUMPKIN CHEESECAKE,
CHOCOLATE DECADENCE TORTE
AND CRISP PECAN TART.



THREE COURSE MENU
\$95.00 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!**