

# HAMPSHIRE HOUSE

— Beacon Hill —

## Fall Menu

### COCKTAILS

#### **Caramel Apple Martini**

Hampshire House infused apple vodka with Apple Pucker served straight up in a caramel-lined glass with a cinnamon sugar rim.

#### **Godiva Chocolate Espresso Martini**

Chocolate Vodka with white Godiva liqueur, a splash of Bailey's Irish Cream and a shot of espresso.  
Garnished with chocolate covered espresso beans.

### HORS D'OEUVRES

#### **Roasted Duck Strudel**

With caramelized apples and cranberries rolled in a flaky phyllo pastry.

#### **Stuffed Grape Leaves**

With honey-roasted pecans and brown basmati rice.

### SOUP

#### **Heirloom Pumpkin Bisque**

With roasted pecans and bleu cheese laced with the essence of white truffle.

### SALAD

#### **Caramelized Root Vegetables**

With parmesan crisps and a lemon-thyme dressing.

### ENTRÉES

#### **Pumpkin Ravioli with Roasted Lamb Loin**

Served with tomato-vodka sauce and freshly grated Asiago cheese.

#### **Char-Grilled Moulard Duck**

With mashed sweet potatoes, haricots verts and an apple spice reduction.

*Each dinner entrée includes appetizer, salad, fresh baked rolls with sweet butter, choice of dessert and Terrazzo coffee, decaffeinated coffee and a selection of fine teas.*

### DESSERT

#### **Swiss Chocolate Trilogy**

Bitter sweet chocolate brioche pudding, Swiss almond & chocolate soup and white chocolate crème brûlée.

### WINES

Chardonnay Toasted Head, California

Chardonnay Yalumba, Australia

Syrah Chateau Ste. Michelle, Washington State

Malbec Broquel, Argentina