

HAMPSHIRE HOUSE

— Beacon Hill —

Spring Menu

COCKTAILS

Honeydew-Pineapple Infusion Martini

Hampshire House's own infused honeydew melon and pineapple vodka with Midori Liqueur, Triple Sec and pineapple juice. Garnished with a pineapple cube and a melon ball.

Lemon Meringue Martini

Grey Goose vanilla vodka with Limón Cello and a splash of pineapple juice served in a sugar-rimmed glass.

HORS D'OEUVRES

Line-Caught Cod Cakes with Spring Peas

Served with sorrel aioli.

SOUP

Crème of Fiddleheads

Laced with essence of truffle.

SALAD

Shaved Fennel & Blood Orange Salad

Served over a bed of arugula with a ginseng dressing.

ENTRÉES

Moroccan Herb-Crusted Lamb Rack

Mediterranean mushroom couscous, seven spiced spring carrots and a sweet pea demi-glace.

Almond-Roasted Wild Salmon

Served over wild rice pilaf with garlic roasted asparagus and a pomegranate 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

Minted Strawberries

Marinated in warm maple-lemon syrup and topped with green tea yogurt.

WINES

Sauvignon Blanc Chateau Ste. Michelle "Horse Heaven", Washington

Chardonnay Alamos, Argentina

Pinot Noir Blackstone, California

Zinfandel Villa Mt. Eden, California