

# HAMPSHIRE HOUSE

— Beacon Hill —

## Summer Menu

### COCKTAILS

#### **Kiwi-Strawberry Daiquiri Martini**

Combining Hampshire House's own kiwi-strawberry infused vodka with powdered sugar, lime juice and fresh strawberries.  
Served chilled with a kiwi wedge.

#### **Blueberry-Pomegranate Cosmopolitan**

Hampshire House blueberry infused vodka with Cointreau, Pama liqueur, a splash of cranberry juice and a splash of lemon juice.  
Served with pomegranate seeds and fresh blueberries.

### HORS D'OEUVRES

#### **Miniature Chilled Cantaloupe Soup**

Garnished with Maine lobster and fresh mint.

#### **Cucumber Roll**

Filled with julienne garden vegetables seasoned with our citrus dressing.

### SOUP

#### **Chilled Fire Roasted Tomato**

Laced with essence of basil and Kalamata olives.

### SALAD

#### **Boston Bibb Lettuce**

With goat cheese, strawberries and pecans tossed with a lemon vinaigrette.

### ENTREES

#### **Seafood Paella**

A Mediterranean combination of shrimp, sea scallops, chicken and spicy sausage simmered in a tomato broth and served on rice pilaf.

#### **Lemon-Lime Roasted Chicken**

Served over garden greens with roasted summer squash and a preserved lemon 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.*

### DESSERTS

#### **Watermelon Sorbet**

Served with an assortment of home made almond-sugar cookies.

### WINES

Chardonnay Four Vines "Naked", California

Sauvignon Blanc Villa Maria, New Zealand

Pinot Noir Mark West, California

Shiraz Barossa Valley Estate "Spires", Australia