

# HAMPSHIRE HOUSE

## — Beacon Hill —

### Mothers Day Brunch

#### Choice of Starter:

##### Sunday Lobster Bisque

Preparation of fresh stocks and the finest ingredients

##### \*Fresh Fruit

Fresh medley of seasonal fruit and berries

##### Gulf Shrimp Martini

On crisp vegetable spaghetti with a fresh tomato olive relish

##### Clam Chowder

With delicate fresh clams and Maine potatoes prepared in the traditional New England style

##### \*Grilled Portobello Mushrooms

Served over field greens, tossed with a balsamic vinaigrette

#### Choice of Main Dishes:

##### \*Eggs Benedict

Two poached eggs with maple cured Canadian bacon, topped with herbed hollandaise on an English muffin with sweet roasted garlic potatoes.

##### \*Smoked Salmon & Spinach Benedict

Two poached eggs with Kendall Brook smoked salmon, fresh baby spinach, herbed hollandaise on an English muffin. Served with sweet roasted garlic potatoes.

##### \*Grilled Beef Tenderloin Medallions

Petite squashes, haricot vert, garlic mashed potatoes, rosemary reduction

##### The Healthy Librarian

Egg Beater® omelet with tomato, ham and grilled asparagus. Served with chicken and apple sausages and baby spinach.

##### Stuffed French Toast

With cream cheese and fresh preserves.

Served with Vermont maple syrup and brunch sausages.

##### Sautéed Shrimp and Scallops

Over fresh linguine mixed with fresh vegetables in Chardonnay pesto sauce.

##### Char-grilled Chicken Pasta

Served with fresh basil, sun-dried tomatoes, olives, and artichokes. Tossed with a hint of sweet roasted garlic.

##### Herb-Crusted Salmon

Served over a bed of ratatouille vegetables with a roasted Tuscan red pepper coulis and balsamic glaze.

##### Wood-Grilled Lamb Chops

Served with a black olive tapenade, glazed baby vegetable brunch potatoes.

##### New England Lobster Omelet

Our three egg omelet stuffed with Maine lobster meat, vine-ripened tomatoes.

Served with brunch potatoes and grilled asparagus.

##### Hampshire House Trilogy

Fresh fruit tartlet, Bourbon pecan triangle, chocolate dipped strawberry tuxedo

Three course Brunch \$39.-

Taxes, gratuity and beverage not included.

Chef's Note: All of our egg dishes are available with cholesterol free Egg Beaters® or egg whites.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

Library Health Cuisine

Validated Parking in the Boston Common Garage

Ask your server about our Bloody Mary Bar