



HAMPSHIRE HOUSE

— Beacon Hill —



A Novel Idea

Starters

Choice of:

White Bean and Tuscan Kale Soup

Roasted tomato, vegetable broth

Maine Lobster Bisque

Our traditional recipe with a splash of sherry

Boston Bibb Lettuce

Peppered goat cheese, pink grapefruit and orange segments, lemon vinaigrette

Organic Baby Spinach Salad

Topped with parmesan crisps

and apple wood bacon dressing

Entrees

Choice of:

**Slow Roasted Pork Loin*

Glazed pearl onions, baby carrots, roasted Brussel sprouts,

mascarpone cheese polenta, apple brandy sauce

**Rosemary Tenderloin of Beef*

Lyonnais potatoes, root vegetables,

With a sweet port wine demi-glace

Herb Crusted Atlantic Salmon

Wild rice pilaf, haricot verts, roasted beets, pomegranate reduction

Moroccan Roasted Chicken

Preserved lemon, green olives, vegetable cous cous,

Ras el hanout

Grand finale

Hampshire House Chocolate Trilogy

Belgian chocolate crème brûlée, double chocolate bread pudding, and Chef Markus Ripperger's

nationally acclaimed maple roasted almond and Swiss chocolate soup

\$77 per person includes gratuity

Excludes beverages & ticketing fee

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 our risk of foodborne illness, especially if you have certain medical conditions.*