

# HAMPSHIRE HOUSE

— Beacon Hill —

## Easter 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 Asparagus & 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, baby spinach and grilled asparagus. Served with fresh fruit.

#### Stuffed French Toast

With cream cheese and fresh raspberry preserve.  
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 and 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 Chocolate Trilogy

Swiss chocolate maple soup, chocolate bread pudding, bitter sweet chocolate crème brûlée.

Three Course Brunch \$65.-

**Taxes, gratuity and  
beverages not included.**

Before placing your order, please inform your server if a person in your party has a food allergy.

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's