

HAMPSHIRE HOUSE

— Beacon Hill —

COMPLIMENT YOUR MEAL WITH OUR PUMPKIN MARTINIS



CHOICE OF STARTER

HARVEST PUMPKIN BISQUE

WITH ROASTED PECANS AND GOAT CHEESE.

AUTUMN SALAD

*NATIVE FIELD GREENS, ROASTED PUMPKIN, GREEN APPLES,
VERMONT GOAT CHEESE, HONEY ROASTED PECANS,
DRIED CRANBERRIES AND LEMON VINAIGRETTE.*

CHOICE OF ENTRÉE

OVEN-ROASTED TURKEY

*WITH OUR WALNUT STUFFING, GIBLET GRAVY
AND PILGRIM CRANBERRY-ORANGE SAUCE,
SERVED WITH SHALLOTS MASHED POTATOES,
PUREE OF BUTTERNUT SQUASH,
HARICOT VERTS AND VEGETABLE JULIENNE.*

CHAR-GRILLED ATLANTIC SALMON FILET

*SERVED WITH ROASTED ORGANIC LENTIL, SAUTÉED SPINACH,
WILD MUSHROOM, CRISPY POLENTA,
GRILLED ASPARAGUS AND ROASTED RED PEPPER COULIS.*

FILET MIGNON

*WITH RAINBOW POTATOES, GARDEN VEGETABLES,
FRIED ONIONS, CHIPOTLE BUTTER AND
RED WINE REDUCTION.*

THANKSGIVING DESSERT SAMPLER

*MINIATURE CRANBERRY APPLE TART,
PETIT CINNAMON CHEESE CAKE, MINI PUMPKIN PIE
AND A PECAN TRIANGLE.*



THREE COURSE MENU

\$75.00 PER PERSON

Excludes tax, gratuity and beverages.

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 YOUR RISK OF FOOD BORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*

***HAPPY THANKSGIVING AND
THANK YOU FOR BEING OUR NEIGHBOR!***