

HAMPSHIRE HOUSE

Beacon Hill



EASTER

on Beacon Hill

Sunday • April 1, 2018

You are invited to enjoy your
holiday with us!

**75 on Chestnut, 75 on Liberty Wharf
& 75 on Courthouse Square**

will be open from 10:30am until 9pm and will
feature our Full Menu and Easter Brunch Specialties.

Hampshire House

will be open from 11am until 4pm and will feature
a 3-course Brunch Menu (*menu on back*).

Availability is limited, so please
make your reservations online!

HAMPSHIRE HOUSE

84 Beacon Street • Boston, MA
(617) 227-9600 • hampshirehouse.com

75 on Chestnut

75 Chestnut Street • Boston, MA
(617) 227-2175 • 75chestnut.com

75 on Liberty Wharf

220 Northern Ave • Boston, MA
(617) 227-0754 • 75onLibertyWharf.com

75 on Courthouse Square

60 Seaport Boulevard • Boston, MA
(617) 748-4701 • 75onCourthouseSquare.com

HAMPSHIRE HOUSE

— Beacon Hill —

Easter Brunch

Choice of Starter:

Lobster Bisque

Maine lobster fumet and sweet vermouth

♥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, and fine herb hollandaise on an English muffin with Easter potatoes.

*Smoked Salmon & Spinach Benedict

Two poached eggs with Kendall Brook smoked salmon, fresh baby spinach and fine herb hollandaise on an English muffin with Easter 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 linguine with spring vegetables in Chardonnay citrus butter sauce.

Char-grilled Chicken Pasta

Walnut and arugula pesto, olives, artichokes, red and yellow peppers, Roma tomatoes, gemelli pasta.

♥Herb-Crusted Salmon

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

Wood-Grilled Lamb Chops

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

New England Lobster Omelet

Our three egg omelet stuffed with Maine lobster meat. Served with Easter potatoes and grilled asparagus.

Hampshire House Chocolate Trilogy

Swiss chocolate maple soup, chocolate mousse tartlet, bitter sweet chocolate crème brûlée.

Three Course Brunch \$65.00

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