



BEDFORDVILLAGEINN

***Custom a la Carte Dinner Menu***

***Groups of 15 to 24 guests***

*All prices are subject to 17% service charge, 3% function fee and 9% NH State tax.*

**APPETIZERS**

*(Please Select Three)*

***Maine Jonah Crab Cakes***

*Avocado Aioli, Cucumber & Asparagus Salad, Orange Vinaigrette  
Twelve Dollars*

***Hudson Valley Foie Gras Two Ways***

*Grilled Corn Bread, Lambs Lettuce, Orange Cardamom Marmalade & Foie Gras Emulsion  
Fifteen Dollars*

***Spring Dug Parsnip Risotto***

*Topped with Fava Beans, English Peas & Spring Mushrooms  
Eight Dollars*

***Organic Burgundy Escargot***

*Tomato Polenta, Baby Squashes & Crispy Elephant Garlic Chips  
Eleven Dollars*

***Spring Lamb Stew***

*Herb Ricotta Blintz & Green & White Asparagus Salad  
Nine Dollars*

**SALADS & SOUPS**

*(Please Select Two)*

***Mixed Baby Field Greens***

*Radishes, Pearl Onions, Carrots, Golden Raisins, Whole Wheat Croutons & Sherry Vinaigrette*

***Caesar Salad***

*Focaccia Croutons, Parmegiano Reggiano, Anchovy*

***Iceberg Wedge***

*Blue Cheese Dressing, Marinated Pear Tomatoes, North Country Bacon & Brioche*

***Lobster Bisque en Croute***

***New England Clam Chowder***

**ENTREES**

*(Please Select Three)*

***Miso Glazed Atlantic Salmon***

*Scallion Jasmine Rice & Carrot Snow Pea Salad*

*Forty Three Dollars*

***Pan Seared New Bedford Sea Scallops***

*Pea & Prosciutto Risotto, Grilled Asparagus, Crème Fraiche*

*Forty Four Dollars*

***Rare Seared Yellowfin Tuna***

*Roasted Tomato Cous Cous, Sautéed Garlic Spinach, Saffron Vinaigrette*

*Forty Six Dollars*

***Grilled Kurobuta Pork Loin***

*Spring Mushroom & Potato Hash, Spring Dug Parsnips & Baby Squash,  
Pickled Ramps*

*Forty Three Dollars*

***Roasted Misty Knoll Farms Half Chicken***

*Soft Polenta, Haricot Vert & Herbed Chicken Jus*

*Forty Three Dollars*

***Grilled Colorado Lamb Loin***

*Ricotta Gnocchi, Pearl Onions, Fava Beans, Peas & Carrots*

*Forty Nine Dollars*

***Center Cut Filet Mignon***

*Herb Roasted Yukon Gold Potatoes,*

*Sautéed Asparagus & Pear Tomatoes, Red Wine Demi Glace*

*Fifty Five Dollars*

**DESSERTS**

*(Please Select Three)*

***Vanilla Bean Crème Brûlée***

*Almond Biscotti, Vanilla Pineapple Compote*

***Chocolate Cheesecake***

*Coconut Cake, Caramelized Banana, Whiskey Sauce*

***Chocolate Bag***

*White & Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake*

*(\$2 surcharge per person)*

***Warm Orange Bread Pudding***

*Chocolate Sauce, Orange Supremes, Cinnamon Coffee Ice Cream*

***Lemon Olive Oil Cake***

*Passion Fruit Mousse, Strawberry Sauce, Candied Lemon Zest, Dried Pineapple*

***Trio of Sorbet***

*Walnut, Grapefruit & Blood Orange*

*Walnut Florentine Cookie, Pomegranate Gelee & Pomegranate Seeds*

***Coffee Collection***

*Apricot Brownies, Linzer Cookies, Butterscotch Pecan Cookies, Coffee Amaretto Fudge*