



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 8% NH State tax.

APPETIZERS

(Please Select Three)

Maine Jonah Crab Cakes

Roasted Apple Mayonnaise, Pickled Red Cabbage & Jicama

Thirteen Dollars

Hudson Valley Foie Gras

Truffled Potato Rosti Cake, Poached Duck Egg & Mushrooms

Seventeen Dollars

Butternut Squash & Barley Stuffed Cabbage

Roasted Beet "Demi Glace"

Ten Dollars

Escargot Blanquette

Organic Burgundy Snails, Pearl Onions, Sweet Potatoes & Parsnips in a Garlic Parsley Sauce with

Crispy Fennel

Twelve Dollars

Roasted Vermont Quail

Smoked Bacon, Wild Rice & Brioche Stuffing & Cinnamon Gastrique

Twelve Dollars

SALADS & SOUPS

(Please Select Two)

Mixed Baby Field Greens

Dried Cranberries, Candied Pecans, Roasted Butternut Squash "Croutons" & Brown Sugar Cider

Vinaigrette

Caesar Salad

Focaccia Croutons, Parmegiano Reggiano, Marinated White Anchovy

Pistachio Crusted Goat Cheese

Mache, Toasted Pumpkin Seeds, Pumpkin Seed Oil & Sherry Maple Vinaigrette

Sweet Potato Bisque

Fried Sage & Lemon Crème Fraiche

New England Clam Chowder

ENTREES

(Please Select Three)

Pan Roasted Atlantic Salmon

*Fregola, Chanterelle Mushroom & Celery Root Ragout,
Warm Roasted Prince Edward Island Mussel, Maine Lobster & Chorizo Vinaigrette
Forty Seven Dollars*

Line Caught Atlantic Cod

*Crispy Brandade Potato Cake, Toasted Garlic Swiss Chard & Almond Romesco Sauce
Forty Five Dollars*

Tea Smoked Long Island Duck Breast

*Lager & Bacon Braised Brussel Sprouts, Wild Rice & Moscatel Reduction
Forty Six Dollars*

Orange & Molasses Brined Pork Chop

*Whipped Sweet Potatoes, Spaghetti Squash & Orange Molasses Demi Glace
Forty Five Dollars*

Roasted Misty Knoll Farms Half Chicken

*Soft Polenta, Haricot Vert & Herbed Chicken Jus
Forty Three Dollars*

Baked Stuffed Acorn Squash

*Roasted Root Vegetables, Cous Cous, Gorgonzola Bread Crumbs & Pear Soubise
Forty Dollars*

Broken Arrow Ranch Axis Venison Two Ways

*Grilled Venison Loin & Braised Venison Osso Bucco
Ricotta Gnocchi, Tallegio Spinach & Gremolata
Fifty Seven Dollars*

Center Cut Filet Mignon

*Black Pepper & Thyme Whipped Potatoes, Cinnamon Glazed Carrots
Red Wine Demi Glace
Fifty Eight Dollars*

~DESSERT~

(Please Select Three)

Pumpkin Crème Brûlée

Pecan Sandies & Cranberry Compote

Warm Chocolate Molten Cake

Milk Chocolate Ganache, Apricot Sauce & Gianduja Ice Cream

Chocolate Bag

*White & Dark Chocolate Mousses, Assortment of
Berries & Chambord Sponge Cake
\$2 Surcharge Per Person*

Apple Bourbon Crisp

Crispy Oatmeal Topping & Caramel Ice Cream

Coconut Mousse Filled Sweet Potato Cake

Ginger Crème Anglaise, Toasted Coconut & Candied Pecans

Trio of Sorbet

*Cranberry-Orange, Apple-Cinnamon & Maple
Nutmeg Tuille Cup & Apple Brandy Sauce*

Coffee Collection

Caramel Pecan Diamonds, Gingersnap Cookies, Chocolate Chip Shortbread, Banana Walnut Cake