



CHRISTMAS EVE

At The Bedford Village Inn

Thursday, December 24, 2009

\$69.00 Per Person Plus Tax and Gratuity

5:00 P.M. Until 8:45 P.M.

~ Amuse Bouche ~

Chef's Selection

~ Appetizers ~

Cornmeal Crusted Sea Scallops
Toasted Almonds & Farro Salad

Potato Gnocchi
Duck Confit Ragout

Crispy Herb Crusted Camembert
Lingonberry Jam & Belgian Endive

Ducktrap Farms Smoked Salmon
Horseradish Cream, Pickled Red Onions & Potato Bread

Chestnut Soup
Dark Rum Cream & Candied Pecans

~ Salads ~

Watercress Salad
Roasted Beets, Apples, Walnuts & Brown Sugar Vinaigrette

Mesclun Salad
Fennel, Marinated Mushrooms, Parmesan, Lemon Fennel Seed Vinaigrette





~ Entrees ~

Soft Herb Roasted Maine Sole

Lemon Risotto, Dijon Braised Leeks & Crème Fraiche

Butter Poached Maine Lobster

Braised Fingerling Potatoes, Grilled Asparagus, Chorizo &
Prince Edward Island Vinaigrette

Grilled Vermont Quail

Duck Sausage, Pumpkin Seed Pesto, Roasted Baby Carrots,
Toasted Barley & Fois Gras Sauce

Roasted Rack of Lamb

Rainbow Chard, Thyme & Black Pepper Whipped Potatoes, Madiera Sauce

Blue Cheese & Potato Stuffed Buckwheat Crepes

Herb Cream Sauce, Roasted Beet & Mache Salad

Grilled Beef Tenderloin

Sage & Garlic Potato Gratin, Grilled Broccolini, Grain Mustard Demi Glace

Roast Christmas Goose

Wild Rice & Barley Stuffing, Red Currant Sauce,
Sautéed Red Cabbage & Apples

~ Desserts ~

A Grand Dessert Buffet served in our Great Hall

For your enjoyment after dinner cordials will be available in the
Great Hall following dinner.

These beverages are not included in the menu price.

Jack, Andrea & Jon Carnevale, Innkeepers

Peter Agostinelli, Executive Chef

