

Easter Dinner
At
The Bedford Village Inn

April 12, 2009

~Appetizers~

Citrus Poached Shrimp Salad
Grilled Onion, Pea & Orzo

Pizzagaina
*Traditional Italian Easter Pie, Filled with Prosciutto, Sopresetta,
Pancetta & Caramelized Onions*

Smoked Tomato Soup
Crispy Crab Croutons

Grilled Jumbo Asparagus
Pecorino Toscana & Poached Egg

Fontina Stuffed Arancini
Saffron Aioli & Baby Arugula

Baked Stuffed Quahog
Chorizo Bread Crumbs & Spinach

~Salads~

Red & Green Leaf Lettuce
Cucumbers, Red Onions, Garlic Croutons & Roasted Tomato Vinaigrette

Baby Spinach Salad
Mushrooms, Egg, Smoked Bacon & Mustard Vinaigrette

~Entrees~

Grilled 10 oz Angus Sirloin

*Pan Crisped Red Potatoes, Grilled Asparagus,
Horseradish cream*

Pan Roasted Lamb Loin

*Feta Flat Bread, Spinach, Cracked Olive & Tomato Salad,
Eggplant Whip*

New Hampshire Maple Sugar Cured Baked Ham

*Buttermilk Biscuits, Haricot Vert & Gorgonzola Dolce Casserole,
Crushed Red Potatoes & Mom's Raisin Sauce*

Grilled Vermont Chicken Breast

*Aged Cheddar Whipped Potatoes, Glazed Carrots
White Wine Roasted Chicken Jus*

Bronzed New Bedford Sea Scallops

*Fingerling Potato & Chorizo Hash, Artichokes,
Wellfleet Clam Vinaigrette*

Baked North Atlantic Lemon Sole

*Grape & Walnut Brown Butter, Lemon Risotto,
Haricot Vert*

Parmesan Risotto

Baby Spring Vegetable Ragout

~Dessert~

White Peach Sorbet

Lavender Cookies

Espresso Crème Brulee

White Chocolate Chip Cookies

Milk Chocolate Cheesecake

Raspberry Compote, Chantilly Cream

Lemon Mousse

*Ginger Brandy Cup, Kiwi Sauce,
Blueberries*

Chocolate Covered Coconut Cake

Strawberry, Milk Chocolate

**\$49.00 Per Adult, \$25.95 Per Child 10 or Under, Plus Tax and Gratuity
1:00 p.m. to 6:30 p.m.**

*Peter Agostinelli, Executive Chef
Jack, Andrea and Jon Carnevale, Innkeepers*