

NEW YEARS EVE

At The Bedford Village Inn Dining Room

December 31, 2009

\$69.00 Per Person Plus Tax and Gratuity

5:00 P.M. Until 9:30 P.M.

~Appetizers~

Kobe Beef Carpaccio

Horseradish Dijon Cream, Fried Shallots & Cornichons

Wellfleet Oysters on the Half Shell

Blood Orange Mignonette, American Osetra Caviar

Portobello Mushroom & Semolina Dumplings

Truffled Fonduta

Hudson Valley Duck Prosciutto

Baby Arugula, Pineapple Melon Vinaigrette & Buffalo Mozzarella

Vanilla Salt Crusted Sea Scallops

Cauliflower Veloute & Almond Brown Butter

Lobster Bisque

Toasted Pistachio Cream & Lobster Oil

~Salads~

Baby Romaine Salad

Toasted Pita, Kalamata Olives, Red Onion, Feta Cream & Oregano Vinaigrette

Belgian Endive & Watercress Salad

Roasted Walnuts, Great Hill Blue Cheese & Walnut Shallot Vinaigrette

~Entrees~

Grilled Petite Filet Mignon & Butter Poached Lobster Tail

Chorizo Whipped Potatoes, Asparagus & Brown Butter Béarnaise Sauce

Pan Roasted Atlantic Salmon

Carrot Hummus, Saffron Chick Pea Salad, Tahini & Yuzu Vinaigrette

Grilled Broken Arrow Ranch Venison Medallions

Butternut Squash Fondue, Grain Mustard Roasted Potatoes,
Clove Scented Red Wine Reduction

Atlantic Shellfish Pot au Feu

Lobster, Scallops, Shrimp, Mussels & Clams Over Soft Polenta with Baby Spinach
In a Rich Lobster Broth

Grilled Veal Porterhouse

Confit Fingerling Potatoes, Honey Glazed Turnips & Green Peppercorn Sauce

Pan Roasted Vermont Pheasant

Applewood Smoked Bacon Risotto, Braised Winter Greens & Cider Glaze

Heirloom Squash Blanquette

Crispy Parsnips, Brioche & Brie Toast Points

~Desserts~

Chocolate Crème Brûlée

Orange Ginger Snap Cookies & Raspberry Compote

Eggnog Bread Pudding

Brandy Ice Cream & Butterscotch Sauce

Orange Champagne Cake

Blood Orange Anglaise, Strawberries & Candied Orange Zest

Gingerbread Cake

Caramel Sauce & Lemon Cream

Pink Champagne & Raspberry Sorbet

Coconut Cookies

*Thank you very much for dining with us.
It has been our pleasure to serve you.*

Jack, Andrea & Jon Carnevale, Innkeepers

Peter Agostinelli, Executive Chef