

THANKSGIVING DINNER

*At The Bedford Village Inn Dining Room
Thursday, November 26, 2009*

\$55.00 Per Person Plus Tax & Gratuity

Noon Until 6:30 P.M.

~Chef's Selection of Amuse Bouche~

~Appetizers~

*Smoked Ham, Leek & Great Hill Blue Cheese Tart
Smoked Paprika Aioli & Baby Arugula*

*Pumpkin Tortelloni
Toasted Chestnuts, Nutmeg Cream & Crispy Sage*

*Pumpkin & White Bean Bisque
Toasted Pepitas & Pumpkin Seed Oil*

*Buckwheat Crepes
Autumn Mushrooms & Chive Sauce*

*Shrimp & Potato Cake
Petite Greens & Saffron Aioli*

*Saffron Custard
Grapefruit Poached Shrimp & Mache*

*Lentil & Swiss Chard Soup
Parmesan & Extra Virgin Olive Oil*

*Crispy Pork Rilette
Pomegranate Molasses, Cranberry & Barley Salad*

~Salads~

*Autumn Harvest Salad
Gingerbread Croutons, Dried Cranberries, Roasted Fall Vegetable Vinaigrette*

*Spinach Salad
Jicama, Orange Segments, Radishes & Citrus Vinaigrette*

~Entrees~

Hermit Brook Farm New Hampshire Free Range Turkey
Sausage Stuffing, Cranberry Sauce, Mashed Yukon Gold Potatoes,
Maple Spiked Butternut Squash & Giblet Gravy

Grilled Gulf White Shrimp
Spinach Risotto, Tempura Fried Haricot Vert & Saffron Vinaigrette

Pan Roasted Cider Brined Pork Chop
Whipped Sweet Potatoes, Sautéed Brussel Sprouts,
Pearl Onion & Chestnut Sauce

Atlantic Salmon Filet
Farro, Autumn Mushrooms & Kale, Roasted Beet Gastrique

Grilled Beef Tenderloin
Baby Carrots, Confit Red Potatoes & Red Wine Braised Cippolini Onions

Prosciutto Wrapped Pheasant Breast
Wild Rice, Mustard Greens, Roasted Root Vegetables & Balsamic Cider Glaze

Roasted Heirloom Squash Risotto
Sage Scented Ricotta & Fried Arugula

~Desserts~

Pumpkin Cheesecake
Whiskey Sauce, Orange Tuille & Candied Pecans

Petersons Farm Maple Mousse
Walnut Cup, Candied Chestnuts & New Hampshire Wildflower Honey

Apple Frangipane Tart
Cranberry Compote & Pistachio Anglaise

Cranberry Ginger Sorbet
Coconut Macarons

Chocolate Cream Pie
Chantilly Cream, Strawberry Sauce & Chocolate Shavings

Jack, Andrea & Jon Carnevale, Innkeepers
Peter Agostinelli, Executive Chef