

# THANKSGIVING DINNER

*At The Bedford Village Inn Dining Room  
Thursday, November 25, 2010*

*\$58.00 Per Person Plus Tax & Gratuity*

*Noon Until 6:30 P.M.*

*~Chef's Selection of Amuse Bouche~*

*~Appetizers~*

**Beef Carbonade "Manicotti"**

Ricotta & Herb Stuffed Rigatoni, Braised Beef

**Potato Dumplings**

Pecorino & Wild Mushroom Cream Sauce

**Butternut Squash Bisque**

Brown Sugar Sage Cream

**Sweet Potato & Goat Cheese Tart**

Serrano Ham, Balsamic Glaze

**Chicken Sausage Potage**

Fettuccini, Root Vegetables & Herbs in a Clear Broth

**Crispy Pork Belly**

Creamed Savoy Cabbage, Coriander Honey Glaze

*~Salads~*

**Pilgrim Salad**

Baby Greens, Roasted Squash, Apple Cinnamon Vinaigrette

**Chicory Greens**

Endive, Pecan, Pears, Blue Cheese, Parma Ham, Champagne Vinaigrette

~Entrees~

Hermit Brook Farm New Hampshire Free Range Turkey

Carmelized Onion & Sage Stuffing, Fresh Cranberry Compote,  
Roasted Spaghetti Squash, Whipped Potatoes & Pan Dripping Gravy

Horseradish Crusted Baked Salmon

Maple Yam Puree, Mustard Braised Brussels Sprouts, Cranberry Gastrique

Grilled Beef Tenderloin

Blue Cheese Whipped Potatoes, Roasted Beets & Cabernet Sauce

Crab Stuffed Local Sole Filet

Creamed Braised Leeks, Lemon Almond Butter Sauce

Grilled Venison Medallions

Braised Red Cabbage, Mousse Lined Potatoes & Blueberry Black Pepper Coulis

Pan Roasted Local Chicken

Creamy Corn & Potato Ragout, Mushroom Cream Sauce

Autumn Vegetable Lasagna

Root Vegetables, Fresh Pasta, Parmesan & Tomato Fondue

~Desserts~

Maple Crème Brule

Walnut Cookies, Sweet Cranberry Compote

Chocolate Cheesecake

Butterscotch Sauce, Whipped Cream, Candied Nuts

Pumpkin Cake

Cream Cheese Frosting, Toasted Coconut, Candied Cranberries

Sweet Potato Pie

Sweet Corn Ice Cream, Coconut Milk Sauce

Jack, Andrea & Jon Carnevale, Innkeepers

Earl Anthony Morse, Executive Chef