

THE FARMHOUSE

AT THE BEDFORD POST INN

Fall 2018

STARTERS

TAPROOT FARMS SQUASH SOUP

Cantal Cheese Cloud, Roasted Pumpkin Seeds

16

ROASTED ORGANIC GLOBE ARTICHOKEs

White Coco Beans, Swiss Chard, Walnut "Gremolata"

20

FORTS FERRY FARM HEIRLOOM TOMATO SALAD

Buffalo Milk Burrata, Basil Dressing

22

ORGANIC GREEN SALAD

Chicories, Butter Lettuce, Castel Franco, Herbal Vinaigrette

15

BLUE FIN TUNA TARTARE

Dashi Gelée, Shiso, Caspian Sea Golden Ossetra Caviar

32

HOMEMADE PASTA

RED BEET AGNOLOTTI

Ricotta, Poppy Seeds, Lemon

16

GARGANELLE

Wild Mushrooms, 24mths Comte
(Shaved Burgundy Black Truffles \$20)

22

RIGATONI

Root Vegetable "Bolognese", Calabrian Chilies, Shaved Pecorino

21

JAMIE'S "LOBSTA MAC AND CHEESE"

Maine Lobster, Gruyere Fondue, Black and White Mezzaluna Pasta

27

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ENTREES

HERB ROASTED SNOW HILL FARMS' HERITAGE CHICKEN

Late Summer Bean Succotash, Fingerling Potato Puree, Parsley Sauce
29

OREGON WAGYU BEEF BURGER

Bacon Onion Jam, Fontina Cheese, Frites
23

MICHIGAN WHITE TAIL VENISON

Juniper Crust, Homemade Spätzle, Roasted Brussels Sprouts, Red
Currant sauce
47

SPANISH DOVER SOLE MÉUNIÈRE

Beurre Noisette , Lemon, Capers, Parsley
60

WILD ALASKAN SALMON

Orange Glazed Endive, Frisée, Garden Pea Purée
30

ROASTED LONG ISLAND DUCK

Autumn Plums, Ancient Grains, Black Tuscan Kale
36

GRILLED WHOLE MAINE LOBSTER 1.5 LBS

Homemade Curry Butter, Fennel Salad
55

CAULIFLOWER STEAK

Pine Nuts, Watercress, 25 yr Balsamic,
21

The Farmhouse Uses Organic Produce & Proteins

We Also Source Locally When Available

Our kitchen and Dining Room Staff Care Very Much About Your Health. Please Notify Us Regarding
Relevant Food Allergies

CHRISTOPHER D'AMBROSIO | Executive Chef