

# THE FARMHOUSE

AT THE BEDFORD POST INN  
MOTHER'S DAY MENU FOUR COURSE  
EIGHTY FIVE DOLLARS PER PERSON

## CHEF'S CANAPE

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## FIRST COURSE

**ORGANIC ASPARAGUS SOUP**, Smoked Milk, Tarragon, Salmon-Trout Roe

**ITALIAN BITTER GREENS**, Fennel, Blood Orange Vinaigrette

**WELLFLEET OYSTERS**, Parsley Granite, Yuzu

## SECOND COURSE

**MAINE DAY BOAT SEAFOOD SALAD**, Berried Treasures Farms Fingerling and Hericots Verts,  
Herbal Vinaigrette

**SAUTEED HUDSON VALLEY FOIE GRAS**, Beets-Black Currants Emulsion, Wild Water Cress

**ROASTED ORGANIC GLOBE ARTICHOKEs**, White Coco Beans, Swiss Chard, Walnut Pistou

**FIRST OF THE SEASON FAVA BEAN RAVIOLI**, Wild Ramps, Ricotta Salata, Lemon

## THIRD COURSE

**MINT ROASTED RACK OF COLORADO LAMB**, Homemade Pacheri Stuffed with Wild Mushroom Ragout,  
Zucchini Puree (\$10 supp)

**CERTIFIED HUMANE GREEN CIRCLE CHICKEN**, Potato Puree, Wild Spinach, Sunchokes, Cauliflower

**100 %GRASS FED FILET MIGNON**, Mustard-Marrow Sfromato, Crispy Shallots

**MISO GLAZED WILD SALMON**, Kombu, Ginger, Japanese Shitake

## FOURTH COURSE

**VALRHONA CHOCOLATE CAKE**, Pistachio Ice Cream

**LOCAL ORGANIC CRISPIN APPLE TART TATIN**, Vanilla Ice Cream

**BABA AU RHUM**, Apricot Glaze, Diplomatico Reserva Exclusiva Rhum

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.  
Thank You.

Chef Chris D'Ambrosio and Staff



RELAIS & CHATEAUX