

THE FARMHOUSE

AT THE BEDFORD POST

STARTERS

PROVENCAL WHITE ASPARAGUS, Oregon Morels, Truffle Butter, Poached John Boy's Farm Duck Egg 30

SAUTEED HUDSON VALLEY FOIE GRAS, Beets-Black Currants Emulsion, Wild Water Cress 26

ORGANIC ASPARAGUS SOUP, Smoked Milk, Tarragon, Salmon-Trout Roe 16

ROASTED ORGANIC GLOBE ARTICHOKEs, White Coco Beans, Swiss Chard, Walnut Pistou 17

ITALIAN BITTER GREENS, Fennel, Blood Orange Vinaigrette 14

WELLFLEET OYSTERS, Parsley Granite, Yuzu 18

ENTREES

FLYING PIG FARMS PORK SHOULDER, Prepared in a Goulash Manner, Paprika, Potato Gnocchi 36

FIRST OF THE SEASON FAVA BEAN RAVIOLI

Wild Ramps, Ricotta Salata, Lemon 32

100 % GRASS FED FILET MIGNON, Mustard-Marrow Sformato, Crispy Shallots 42

MISO GLAZED WILD SALMON, Kombu, Ginger, Japanese Shitake, Organic Bok Choi 34

SNOW HILL FARMS WHITE MUSCOVY DUCKLING, In 3 Variations

Consommé Caramelized Hakurei Turnip

Wood Fired Breast, Wheat Berries, Kumquat Purée

Confit Leg, Wilted Savoy Cabbage, Pistachio

(for two, 75) (for four, 135)

DESSERTS 15

VALRHONA CHOCOLATE SOUFFLÉ, Tahitian Vanilla Ice Cream

HAWAIIAN PINEAPPLE CARPACCIO, Cilantro, Organic Ginger Sorbet

BABA AU RHUM, Apricot Glaze, Diplomatico Reserva Exclusiva Rhum

TRI-STAR STRAWBERRY PARFAIT, White Chocolate Mousse

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



RELAIS & CHATEAUX