

BEDFORD & CO

THANKSGIVING

Thursday, November 22, 2018

3-COURSE PRIX FIXE MENU

\$65

PER PERSON

\$29 KIDS MENU
UNDER 12 YEARS

\$35 UNLIMITED
WINE PAIRING

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

first course

SEA SCALLOPS

apple jalapeno broth, turnip, shiso

CELERY ROOT CHOWDER

clam, bacon, leeks, breadcrumbs

KURI SQUASH

Ramon's mole, guanciale, pumpkin seeds

WHOLE GRAIN REGINETTI

rabbit, chanterelles, parmesan

FALL MUSHROOMS

chestnut, honeycrisp apple, sunchoke

second course

NY STRIP STEAK*

roasted garlic, watercress,
bernaise

BERKSHIRE PORK CHOP *

charred cabbage, pear compote
mustard glaze

MARKET FISH

wild mushrooms, ginger broth

WOOD ROASTED TURKEY

breast and leg, apple sausage stuffing
cranberry sauce with traditional gravy

sides for the table

STUFFING, GRAVY, CRANBERRY SAUCE, SMASHED YAMS,
BRUSSELS SPROUTS & BACON, FIRE ROASTED POTATOES

desserts

APPLE PIE

PUMPKIN PIE

GELATO