

~BEDFORD FARMERS' MARKET~
HARVEST DINNER

September 14, 2005

6:00 PM Reception 6:30 PM Dinner

Vegetables

Caesar Salad
Chilled Beet Salad
Toasted Corn Salad
Roast Carrot
Mesclun Salad
Heirloom Tomato Salad

Bedford Farmers' Market Vendors

Roast

Roast Leg of Venison with Sauce of Pears
Bonnie Brae Farms

Roast Turkey with Giblet Gravy

Braise

Red Wine Braised Beef
Middle Branch Farms

Starch

Roast Root Vegetables
German Butterball Potatoes
Whipped Potatoes
Hubbard Squash
Braised Fall Greens

Desserts

Apple & Cheddar Pie
Pumpkin Cheesecake with a Pecan Crust
Spiced Cranberry Buckle

*All baked goods created by our Pastry Chef, Erin Gardner
using ingredients from local farmers.*

New Hampshire Made

Great Bay Soaps
Jewel Towne Vineyards
Ramsbotham's Riverview Farm
The Carriage House @ the Bedford Village Inn

\$39.00 per person, plus tax and gratuity

A portion of the proceeds to benefit the Bedford Farmers' Market

Jack, Andrea & Jon Carnevale, Innkeepers

Jodi Geiser, Executive Chef

Peter Agostinelli, Banquet Chef

Erin Gardner, Pastry Chef