

THE HORNERD DORSET INN

FIRST COURSES

Soupe aux Carottes <i>Carrot and Ginger Soup with Marinated Grilled Shrimp</i> (gf,df)	14.
V. G. E. <i>Lobster and Local Sweet Corn Veloute with Fresh Maine Lobster</i> <i>baked in a Puff Pastry Shell - 15 mins preparation time</i> (Soup named after former president of France, Valéry Giscard d'Estaing)	16.
Gravlax <i>House Cured Salmon with Pickled Beet, Horseradish Cream</i> <i>and Dill (gf,df)</i>	19.
Pan Seared Scallops <i>With Sweet Corn Puree, Tomato Confit, Seven Herb Pesto,</i> <i>Corn Fritter (gf, df)</i>	22.
Tarte aux Artichauts <i>Crisp Tart with Goat Cheese, Red Onion Marmalade,</i> <i>Fried Artichoke and Pistachio (v)</i>	18.
Gnocchi <i>Winter Squash Gnocchi with Roasted Butternut, Pancetta,</i> <i>Brown Butter, Walnut and Sage</i> (Available vegetarian on request)	16.
Ris de Veau a la Crème <i>Braised Sweetbreads, Creamy White Wine Mushroom Sauce</i> <i>in a Puff Pastry Shell</i>	18.



Seasonal produce is from our own organic garden

MAIN COURSES

Main Courses are preceded by a Seasonal Salad

Filet Mignon Diane	52.
<i>8 oz. Roasted Beef Tenderloin, Sage, Fall Vegetables, Barley Ramp and Mushroom Risotto, Creamy Mushroom Brandy Sauce</i>	
Canard aux Fruits Rouges	49.
<i>Spiced and Broiled Half Duckling with Roasted Sweet Potato Puree, Red Fruits and Tarragon Sauce (gf, df on request)</i>	
Carré d'Agneau Baharat	46.
<i>Roasted Rack of Lamb with Middle Eastern Spiced Vegetables, Pomegranate Molasses Sauce, Toasted Almonds (df, gf)</i>	
Veal Horned Dorset	48.
<i>Lightly Breaded Medallions, Swiss Chard, Sunny Farm Egg, Foie Gras Torchon, Lemon Pan Sauce (available df)</i>	
Morue	48.
<i>Poached Atlantic Cod in a Mussel Saffron Cream Sauce (gf)</i>	
Bouillabaisse	48.
<i>Shrimp, Cod, Clams, Mussels, Baby Octopus, Fennel, Tomatoes, Fingerling Potatoes in a Rich Fennel-Orange Broth, Aioli Sauce (gf w/out toast points, df)</i>	
Gaufres de Risotto	36.
<i>Arborio Rice Waffle with Peas, Leeks, Tempura Cauliflower, Mushrooms, Nine Vegetable Demi Glace and Aioli Sauce (gf, available df/vegan)</i>	

DESSERTS

Bombe au Chocolate	13.
<i>Rich Chocolate Cake filled with Chocolate Mousse (gf)</i>	
Crème Brulee	13.
<i>Caramelized Custard with Cinnamon and Lemon (gf)</i>	
Trio des Glaces (choose three)	13.
<i>Homemade Ice Creams: Vanilla, Coffee, Banana, Chocolate or Mango Passion Fruit Sorbet</i>	
<i>*Small Bowl of a Single Flavor</i>	7.
Triple Berry Souffle	15.
<i>With Chocolate Anglaise (20 Minutes preparation)</i>	



Thanksgiving Day Menu

Thursday November 24, 2022

Reservations from 1:00 to 4:30 pm

Prix Fixe \$78 per person

Please call for reservations: (315) 855-7898

MENU

Hot Cheese Souffle



Choice of Appetizer:

Maine Lobster and Corn Chowder, Sweet Paprika (gf)

Mushroom Cappuccino Soup, Nutmeg Cream, Hazelnuts (v)

Butternut Gnocchi, Pancetta, Walnuts, Sage Brown Butter

House Cured Gravlox, Pickled Beets, Horseradish Cream (gf)

Lamb Meatballs with Cumin Tomato and Yogurt Sauces (gf)



Salad

Fall Salad with Fennel, Pickled Red Onion,
Dried Fruits, Pomegranate Balsamic Vinaigrette



Main Course

Traditional Roasted Thanksgiving Turkey with Truffled Madeira Gravy
Sausage Apple Bread Stuffing, Alsatian Potato Tart, Sweet Corn and Chili
Pudding,

Raw Cranberry Orange Relish, Maple Roasted Brussels Sprouts,
Honey Baked Acorn Squash, Green Beans Amandine



Dessert Trio:

Pumpkin Crumble Pie, Cocoa Mousse, Apple Strudel
Caramel Sauce and Fall Garnishes



(Gf, Df and Dietary alternatives available)

