

THE HORNERD DORSET INN

(Scroll Down For Thanksgiving Menu)

FIRST COURSES

- Soupe a l'Oignon 13.
Onion Soup with Melted Aged Emmental (available gf,df)
- Soupe du Jour
- Coquilles Saint-Jacques 22.
*Pan Seared Fresh Sea Scallops, Roasted Hubbard Squash
Puree, Fall Crumble, Brown Butter Vinaigrette (df and gf on request)*
- Homard Thermidor 24.
*Maine Lobster Broiled in a Creamy Shallot, Tarragon and Dijon Sauce with
Parmesan Cheese, Puff Pastry Croutons (gf on request)*
- Salade de Betteraves 16.
*Roasted Beets, Herbed Goat Cheese, Pickled Leeks, Spiced
Walnuts, Fennel Pollen and Citrus Vinaigrette (v,gf, df on request)*
- Risotto aux Trois Courges 15.
*Pumpkin Risotto with Roasted Butternut and Delicata Squash,
Fall Spices and Parmesan Cheese (v,gf; df on request)*
- Mushroom "Torchon" 15.
*Vegetarian "Foie Gras" Mousse, Made with Mushrooms,
Cashews and Brandy, Served with Brioche Toast and Cornichons
(df, gf, vegan on request)*
- Quatre Fromages 18.
*Four Ripened Artisanal Cheeses with Preserves and Raw Honey
- or as an After Dinner Course (gf on request)*

Seasonal produce is from our own organic garden



MAIN COURSES

Main Courses are preceded by a Seasonal Salad

- Tournedo aux Echalotes 54.
Center Cut Filet of Beef with Hasselback Potatoes, Braised Leeks, Sweet Corn and a Brandy Shallot Sauce (gf; df on request)
- Canard aux Prunes 44.
Duck Confit Leg with a Citrus Lavender Plum Sauce, Studded Barley, Braised Red Cabbage (gf and df on request)
- Carre d'Agneau 46.
Roasted Rack of Lamb with Crispy Orange Blossom Polenta, Roasted Peppers, Almonds and Sumac (gf, df on request)
- Medaillons de Veau Horned Dorset 49.
Lightly Breaded Veal Medallions, Swiss Chard, Sunny Farm Egg, Foie Gras Torchon, Lemon Pan Sauce (available gf or df)
- Poisson du Jour
Fresh Fish Prepared in a Seasonal Manner
- Légumes d'Autommes 36.
Garden Ratatouille, Spiced Lentils and Braised Greens in a Phyllo Basket with Leek Aioli and Feta Cheese (v; gf, df on request)

DESSERTS

- Marquis au Chocolat 14.
Rich Chocolate Terrine, with Berry Puree, Whipped Cream (gf)
- Crème Brûlée 14.
Vanilla, Bergamot and Cardamon Scented Custard, Candied Butternut, Ginger Thins (gf on request)
- Trio des Glaces 12.
Homemade Ice Creams: Choice of 3 Seasonal Flavors
- Small Bowl of a Single Flavor* 8.
- Souffle du Jour 15.
Seasonal Hot Souffle (20 minutes preparation)

Notice : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us. Thank you.

No Separate Checks Please



Thanksgiving Day Menu

Thursday November 23, 2023

Reservations from 1:00 to 4:30 pm

Prix Fixe \$82.00 per person (tax and gratuity not included)

Please call for reservations: (315) 855-7898

MENU

Hot Cheese Souffle



Choice of Appetizer:

Maine Lobster and Corn Chowder (gf)

Mushroom Cappuccino Soup, Nutmeg Cream, Hazelnuts (v)

Butternut Gnocchi, Pancetta, Walnuts, Sage Brown Butter

Veal Meatballs, Ricotta, Sage, Lemon with a Basil-Leek Aioli



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, Potato Dauphinois, Sweet Corn and Chili
Pudding,

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



Dessert Trio:

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



(Gf, Df and Dietary alternatives available)

