Bernard’s

3 Course Dinner $30.18

Beverages, tax and gratuity additional

### Appetizers
- Pumpkin Soup, Duck Crackling & Toasted Pumpkin Seeds
- Mesclun, Bibb & Endive Salad, Apple Julienne, Dried Cranberries, Toasted Pumpkin Seeds, Hearts of Palm, Goat Cheese Cigarette, Bouquet de Pomme Vinaigrette
- Duck, Truffle & Pistachio Terrine, Cornichons, Mustard, Endive, Frisée, Dijon Vinaigrette
- Wild Mushroom Risotto, Balsamic Glaze, Parmesan Lace
- Tuna Tartare & Avocado Roll, Spicy Aioli, Micro Greens, Pommes Gaufrette - $8 suppl.

### Entrees
- Pumpkin Seed Crusted Filet of Icelandic Cod Fish, Butternut Squash Risotto, Brussels Sprouts, Lemon Chive Sauce
- Pumpkin Sage Ravioli, Chanterelle Mushrooms, Sautéed Spinach & Sage Brown Butter
- Grilled Pork Tenderloin, Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce
- French Cut Beast of Chicken, Truffle Mashed Potatoes, Haricots Verts, Cipollini Onions, Endive Meuniere, Thyme Jus
- Grilled Sirloin Steak au Poivre, Haricots Verts, Carrots, Sautéed Fingerling Potatoes, Peppercorn Sauce - $12 suppl.

### Desserts
- Assorted Home Made Fruit Sorbet
- Apple & Blueberry Strudel with Vanilla Bean Ice Cream
- Crème Brûlée Trio: Apricot, Banana & Vanilla Bean
- Blood Orange Mousse & Chocolate Ganache Cake, Blood Orange Sorbet & Chips

**Reservations 203-438-8282**

(Closed Monday & Tuesday and available from 5:00 – 6:00 on Saturday Night)