



**BERNARD'S**

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### **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 Brule 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)