

Bernard's

Fall / Winter 2013-2014 Brunch Menu

**Voted BEST French Restaurant CT Magazine 2013
AND BEST Brunch Restaurant CT Magazine 2013**

Chef Bernard prides himself on only using the freshest seasonal ingredients throughout his menu, featuring local organic meats, cheeses and produce – and vegetables grown in our own garden!

Bernard's Menu changes daily – below is a sample of what you may see this Season

Appetizers

Butternut Squash, Wild Mushroom Crostini

Mesclun, Bibb & Endive Salad, Dried Cherries, Hearts of Palm, Toasted Pumpkin Seeds, Goat Cheese Cigarette, Apple Cider Vinaigrette

Warm Asparagus Hollandaise

Collard Green and Celery Root Ravioli, Chicken of the Woods Mushroom, Brussels Sprouts, Hazelnut Sage Brown Butter

**Homemade Smoked Fish Plate: Salmon, Trout, Swordfish & Cod,
Horseradish Crème Fraîche, Cucumbers**

Duck, Truffle & Pistachio Terrine

Scallop Rosace Vegetable Slaw, Cherry Tomatoes, Avocado, & Carrots, Ginger Dressing

Eggs

Frittata with Leek Fondue, Spinach, Asparagus & Goat Cheese

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

Bernard's Duck Egg Casserole, Potatoes, Mushrooms, Onions & Haricots Verts & Crispy Duck Leg Confit

Entrée

**Homemade Squid Ink Linguini, Sautéed Calamari,
Shiitake Mushrooms, Tomato & Lemon Ginger Sauce**

Potato Crusted Salmon Tournedo, Haricots Verts, Sautéed Corn, Rainbow Swiss Chard, Morel Sauce

French Cut Chicken, Truffle Mashed Potato, Endive Meuniere, Haricots Verts, Thyme Jus

Braised Veal Shoulder, Creamy Polenta, Roasted Carrots, & Spinach, Truffle Sauce

Desserts

Crème Brulee Trio – Banana, Apricot & Vanilla Bean

Pumpkin Cheesecake with Cranberry Compote

Tart Du Jour with Homemade Ice Cream

Chocolate & Coffee Opera Cake Crème Anglaise, Chocolate Sauce

Fresh Fruit & Sorbet

Price

\$39.00 per person

Appetizer, Entrée & Dessert

**Bernard's features live piano music & the 1st Sunday of the month we feature Young
Musicians**

Bon Appétit!