



Bernard's

p 203-438-8282 | f 203-431-3614 | www.bernardsridgfield.com
Ridgefield, Connecticut

Awards:

Best Overall Restaurant 2014, Connecticut Magazine
Best French Restaurant 2013-2014, Connecticut Magazine
Best Brunch 2013-2014, Connecticut Magazine
Best Chef 2008, Connecticut Magazine
Extraordinary to Perfection, Zagat's 2014 – Food 27/Décor 26 / Service 27
Star Diamond Award 2008
DiRona Distinguished Restaurants Award
4 Stars, New York Time
Best of Award of Excellence, Wine Spectator 2004-2015

Luncheon Packages 2016

Option #1

Three Course Luncheon
Selection of 1 Appetizer, 2 Main Courses and 1 Dessert, coffee or tea
\$40.00 per person

Option #2

Three Course Luncheon + 2 Passed Hors d'oeuvres
Selection of 2 Appetizers, 3 Main Courses and 1 Dessert, coffee or tea
\$46.00 per person

Option #3

Luncheon + Wine Package
2 Passed Hors d'oeuvres
Selection of 2 Appetizers, 3 Main Courses and Dessert
House Red and White Wine served with Lunch, sodas, coffee or tea
Cocktails before a la carte
\$58.00 per person

Bernard's Luncheons | 203-438-8282 | www.bernardsridgfield.com

Hors d'œuvres

Cold

Ratatouille and herb cheese tarts-V
Fresh Fig & Herb Cheese with Pistachio - V
Grape Tomatoes & Mozzarella with basil aioli -V
Mediterranean & White Bean Tart - VE
Roasted Pepper Crostini - VE
Endive Leaves filled with Roquefort cheese and walnuts -GF / V
Hummus in Parmesan Tuile with toasted pecan GF / V
Seared Tuna with olive tapenade
Smoked Trout with horseradish cream
Salmon Tartar on Pomme Maxime
Crabmeat and Mango Canapé - GF
Lobster and Tarragon Canapé
Smoked Salmon Rosette
Sesame Crusted Tuna on Rice Cracker, wasabi aioli - GF
Shrimp & Fennel tartlets
Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup
Pate Mousse on pomme gaufrette with fried leeks - GF
Curried Chicken with apple and almonds
Beef Carpaccio & Micro Arrugula in parmesan taco - GF
Foie Gras Gougere

Hot

Baked Vegetable Spring Rolls with sesame sauce - V
Truffle & Fontina Cheese Risotto Balls - V
Mini Grilled vegetable pizza - V
Warm Onion confit tarts - V
Wild Mushroom Quesadillas - V
Basil and Parmesan Risotto Cakes with Tomato Compote - V
Spiced Shrimp on Grits Cake with pickled vegetables - GF
Crab Cakes with lemon and thyme sauce
Skewered Shrimp with green chili pesto - GF
Coconut Shrimp with mango chutney
Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
Bernard's Homemade Sausage in a Blanket, truffle mustard
Peking Duck with hoisin sauce
Mini Filet Mignon and mushroom kebabs - GF
Crispy Asparagus and prosciutto straws
Braised Short Rib and Parsnip Spring Rolls
Chicken Satay with peanut sauce - GF
Sweet Potato Fritters with Grilled Lamb

\$3 per person, per hors d'oeuvre

Appetizers

Butternut Squash Soup, Wild Mushrooms, Root Vegetables & Toasted Pecan Crostini

Soup du Jour

Lobster Bisque, Lobster Flan, Golden Croutons

Mesclun Salad with Pecans, Walnuts & Pears

Romaine Lettuce, Golden Croutons, Anchovy and Parmesan Cheese Dressing

Mesclun, Bibb Lettuce & Endive Salad, Julienne Apples, Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese Cigarette, Apple Cider Vinaigrette

Endive, Radicchio, Watercress and Mesclun Salad, Wild Mushroom Crêpe, Vegetable Spaghetti, Truffle Vinaigrette

Pan Seared Scallop Rosace, Vegetable Slaw, Avocado, Artichokes, Carrot Ginger Dressing

Wild Mushroom Risotto, Fava Beans, Parmesan Cheese

Season Vegetarian Ravioli – Butternut Squash Ravioli
Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Sautéed Shrimp, Shaved Fennel, Toasted Pine Nuts, Sun-dried Tomatoes, Tomato Vinaigrette

Scallops, Lobster and Shrimp in a Vegetable Nage - \$6 supplement

Crabmeat Hearts of Palm & Avocado Salad,
Asparagus, Citrus, Avocado, Citrus Vinaigrette - \$6 supplement

Portobello Mushroom, Fresh Mozzarella & Tomato Galette
Mixed Greens and Aged Balsamic & Basil Oil

Artichoke, Tomato & Avocado Napoleon
Micro Greens & Sun Dried Tomato & Basil Vinaigrette

Spicy Tuna Tartar in a Potato Cage
Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing - \$4 supplement

Roasted Corn Grits, Spiced Shrimp & Pickled Vegetables
Micro Greens & Spicy Aioli

Lobster, Shitake & Leek Lasagna
Tarragon, Lobster Sauce

Duck Confit, Chestnut & Kale Ravioli
Hazelnut & Sage Brown Butter

Baby Pumpkins filled with Pumpkin Mousseline & Sautéed Shrimp
Wild Mushrooms & Cèpe Sauce (Seasonal)

Entree

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

Frittata Choice: Spinach, Mushrooms, Onions, Herbs & Cheese, Served with Potatoes & Baby Vegetables

Grilled Vegetable Galette

Zucchini, Spinach, Peppers, Eggplant & Wild Mushrooms, Tomato Sauce (Vegan & Gluten free)

Season Vegetarian Ravioli – Butternut Squash Ravioli

Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Homemade Basil Linguini with Sautéed Shrimp & Niçoise Vegetables, Tomato Sauce, Basil Oil

Grilled Chicken Cutlet Salad, Arugula, Hearts of Palm, Artichoke Hearts, Truffle Vinaigrette

Jumbo Lump Crabmeat Salad, Haricots Verts, Hearts of Palm, Citrus & Lemon Chive Dressing
\$10 supplement

Warm Lobster Salad with Frisée, Endive, Butternut Squash, Haricots Verts, & Wild Mushrooms, Truffle Vinaigrette \$12 supplement

Sesame Crusted Tournedo of Salmon

Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc

Oven Roasted Mahi Mahi Filet

Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth

Portobello Crusted Filet of Halibut

Wild Mushroom Risotto, Asparagus, Balsamic Mushroom Reduction

Grilled Swordfish, Ragout of Artichoke Hearts, Sundried Tomatoes, Fingerling Potatoes & Saffron Sauce

Herb Crusted Filet of Bass, Farro, Green Bean & Pea Fricassee, Lemon Beurre Blanc

Roasted French Cut Chicken Breast, Truffle Mashed Potatoes, Pearl Onions, Haricots Verts,
Thyme Sauce

Duck Leg Confit “Forestière” Potatoes, Mushrooms & Spinach

Grilled Pork Tenderloin, Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce

Lamb Stew infused with Rosemary & Orange, served with Creamy Polenta & Seasonal Vegetables

Braised Veal Breast, Sardinia Pasta, Broccoli Rabe, Artichoke Hearts, Tomato Confit, Morel Sauce

Braised Short Ribs of Beef, Celery Root Puree, Wild Mushrooms & Seasonal Vegetables, Red Wine Sauce

Grilled Flat Iron Steak, Sautéed Fingerling Potatoes, Roasted Carrots, Pearl Onions, Spinach, Wild Mushrooms, Red Wine Sauce

Grilled Filet Mignon of Beef, Potato Gratin, Mixed Baby Vegetables, Red Wine Sauce- \$10 supplement

Beef Wellington, Assorted Baby Winter Vegetables and Truffle Sauce- \$15 Supplement

Roasted Herb Crusted Rack of Lamb

Herb Couscous, Niçoise Vegetables, Thyme Sauce supplement – Market Price

Dessert

A Special Cake for the Occasion

Trio of Desserts – Fondant au chocolat, crème brûlée, tulle & sorbet

Any one of our Wonderful Desserts from the menu

Additional Options

In addition to our House Wine, you are welcome to select from our Award Winning Wine List

Supplemental Stationary Hors d'oeuvres (Ask Sarah)

Additional Hors d'oeuvres	\$ 3.00 each, per person
Seafood Bar	\$30.00 per person
First Hour of Deluxe Open Bar	\$ 19.50 per person
Open Bar, each additional Hour	\$15.00 per person
Sommelier –for Wine Tastings	\$75.00 per hour
Valet parking	\$40 per hour per attendant
Coat check	\$3 per guest
Parquet Dance Floor	\$250.00, \$450 & \$650
Band Members/Photographers' Meal	\$35.00 per person

Private Dining Rooms

The Monkey Room - Maximum Number of guests 22

The Tea Room - Maximum Number of guests 40

The Wine Room with Fireplace- Maximum Number of Guests 20

The Front Room - Maximum Number of Guests 60

Entire First Floor - Maximum Number of Guests 140

Upstairs Room with Bar & Fireplace, Deck overlooking Gardens - Maximum Number of Guests 80

The Exclusive use of Bernard's is also available -Maximum Number of Guests 150

For Exclusive use of Bernard's, a **minimum** Food and Beverage cost is required on

Saturday afternoons - **\$6,000.00**

Sunday afternoon - **\$7,000**

If you have any questions or would like to schedule a time to visit Bernard's
please contact:

Sarah Bouissou – Owner / Events Coordinator