

Bernard's

Pre-Concert & Theatre Menu

Available from 5:00 – 6:15 pm

~ This is a Sample of what you may find this Spring Season ~

Appetizer

Asparagus Soup, Asparagus, Leek & Fromage Blanc Quiche

Mesclun, Bibb & Endive Salad, Dried Cherries, Toasted Almonds, Hearts of Palm, Goat Cheese Cigarette,
Cherry Almond Vinaigrette

Vegetarian: Pea Ravioli,
Leek Fondue, Roasted Corn & Ramp Pesto, Pea Greens

Entrées

Lobster & Root Ravioli, Sautéed Spinach, Asparagus & Lobster Tarragon Sauce

Roasted Salmon Tournedos, Sautéed Swiss Chard,
Fingerling Potatoes, Cipollini, Sugar Snap Peas, Morel Sauce

French Cut Breast of Chicken, Endive Meuniere,
Truffle Mashed Potatoes, Haricots Verts, Thyme Jus

Venison Stew, Scallion Spätzle, Baby Vegetables, Wild Mushrooms, Pearl Onions & Lardons

Dessert:

Tart du Jour with Homemade Ice Cream

Fresh Fruit and Homemade Sorbet

Coconut Pana Cotta with Exotic Fruit Salad & Coconut Tuile

\$45.00 per person

(Beverages, tax and gratuity Additional)

Reservations 203-438-8282

Please mention that you will be attending a show when making reservations