

# Bernard's Dinner Menu – Summer 2016

Bernard's Dinner Menu Changes Daily, below is a sample of what you find this Season  
Many of the items are picked daily from our own Vegetable Garden

## Appetizers

**Asparagus Soup, Roasted Corn & Garlic Chive Quiche**

**\$10**

**Carrot & Ginger Soup, Sesame Crusted Shrimp Toast**

**\$10**

**Mesclun, Bibb & Endive Salad, Dried Cherries, Toasted Almond, Hearts of Palm**

**Goat Cheese Cigarette, Cherry Almond Vinaigrette**

**\$11**

**6 Bluepoint Oysters or 9 Littleneck Clams on the 1/2 Shell**

**\$14**

**6 Hummock Oysters**

**\$16**

**Pickle Point Oysters**

**\$3.25 Each**

**West Coast Porcini, Sage Ricotta Gnudi, Ramps, Fiddlehead Fern, Ramp Pesto**

**\$16**

**Lemon Black Pepper Linguini & Steamed Clams, Guanciale, Leek, Corn, Country Bread**

**\$12**

**Mixed Heirloom Tomato Salad, Bocconcini Mozzarella, Baby Greens**

**Sherry Shallot Vinaigrette & Aged Balsamic**

**\$14**

**Spicy Tuna Tartar & Avocado Roll, Spicy Aioli, Pomme Gaufrette**

**\$18**

**Grilled Octopus, Chorizo, Castelvetrano Olives, Ramps, Sweet Drop Pepper, Fiddlehead Fern Orange Preserve**

**Aioli**

**\$14**

**Sautéed Soft Shell Crab Amandine, Onion-Pepper Compote, Snow Peas**

**\$16**

**Jumbo Lump Crabmeat Salad, Citrus, Heart of Palm, Asparagus, Lemon Dressing**

**\$18**

**Crispy Sweetbread, Creamy Corn Grits, Chanterelle, Ramps, Fiddlehead Fern, Sage Brown Butter Sauce**

**\$14**

**Bernard's Signature Foie Gras Trio: Smoked with Kumquat Compote**

**Torchon with Assorted Salts, Sautéed with Orange Sauce**

**\$25**

**1 oz. Russian Golden Osetra Caviar, With Traditional Accoutrements**

**\$100**

## **Entrees**

**Baked Filet of Grouper, Green Fried Plantain, Jicama, Baby Bok Choy  
Mango, Black Beans & Tomato Salsa, Avocado Coulis**  
\$32

**Portobello Crusted Filet of Halibut, Spring Carrot Risotto, Asparagus  
Fiddlehead Fern, Chanterelle & Chive Sauce**  
\$32

**Roasted Salmon Tournedos, Sautéed Swiss Chard, Fingerling Potatoes  
Cipollini Onions, Sugar Snap Pea, Morel Sauce**  
\$30

**1 ¼ lb Roasted Lobster, Leek & Corn Mashed Potato, Ramps, Patty Pan Squash  
Sautéed Shiitake, Lobster Tarragon Sauce**  
\$40

**Vegetarian: Potato, Roasted Corns, Ramps & Ricotta Ravioli  
Baby Patty pan Squash, Sautéed Spinach, Pea Greens, Ramp Pesto & Pine Nuts**  
\$26

**Roasted ½ Amish Chicken, Spring Garlic Mashed Potatoes  
Endive Meuniere, Haricots Verts, Thyme Jus**  
\$32

### **BERNARD'S STEAKHOUSE MENU**

**T-Bone / Bone in Sirloin \$44**

**Porterhouse for Two \$98**

**Roasted Red Fingerling Potatoes, Sautéed Spinach, Haricots Verts, Carrots, Wild Mushrooms  
Choice of Red Wine, Peppercorn or Béarnaise Sauce**

**Crispy Lamb Tenderloin Roll, Stuffed with Mushroom Duxelle  
Creamy Sundried Tomato Grits, Artichoke, Baby Patty Pan Squash, Lamb & Basil Sauce**  
\$38

**Slow Roasted long Island Duck  
Organic Wild Rice Tower, Baby Turnips  
Sautéed Rainbow Swiss Chard, Orange Sauce**  
\$34

**~ Bernard's Tasting Menu ~**

**7 Course Menu \$95 / with Wine Pairings \$165**