

# Bernard's Dinner Menu – Fall 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

**Lobster Bisque, Lobster Flan & Golden Croutons**

**\$10**

**Butternut Squash Soup, Mushroom, Pecan Crostini**

**\$10**

**Mesclun, Bibb & Endive Salad, Dried Cranberries, Spiced Pumpkin Seeds, Hearts of Palm  
Julienne Apples, Goat Cheese Cigarette, Bouquet de Pomme Vinaigrette**

**\$11**

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

**\$14**

**6 Hummock Oysters - \$16**

**Raspberry Point Oysters - \$3.25 Each**

**Home Made Pistachio & Truffle Sausage, Frisée, Truffle Mustard & Truffle Vinaigrette**

**\$12**

**Ricotta Truffle Gnudi, Garden Broccoli, Local Shiitake, Chicken of the Woods  
Hazelnut Brown Butter, Shaved Burgundy Black Truffle**

**\$18**

**Home Made Gravlax, Honey Mustard, Fennel Salad**

**\$14**

**Mini Pumpkin Filled with Pumpkin Mousseline, Wild Mushrooms, Sautéed Shrimp, Cepe Sauce**

**\$14**

**Crabmeat Stuffed Zucchini Blossom Tempura, Green Zucchini, Asparagus, Orange Supreme & Lemon Chive Dressing**

**\$18**

**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, Haricots Verts, Sweet Drop Pepper, Eggplant**

**Kumquat Preserve Aioli**

**\$14**

**Bernard's Signature Foie Gras Trio: Smoked with Peach & Ginger Chutney**

**Torchon with Assorted Salts, Sautéed with Roasted Fig & Fig Sauce**

**\$25**

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

**\$100**

## **Entrees**

**Roasted Filet of Mahi-Mahi, Garden Beans, Sun Dried Tomatoes & Root Vegetables Ragout**

**Fine Herbs Sauce & Chicken of the Woods Mushroom**

**\$28**

**Grilled Halibut Filet**

**Butternut Squash Risotto, Brussels Sprout, Chanterelle Chive Sauce**

**\$34**

**Roasted Salmon Tournedos, Sautéed Swiss Chard, Potato Sage Gnocchi**

**Haricots Verts, Cherry Tomatoes, Herbs, Balsamic Vinegar Compote**

**\$30**

**1 ¼ lb Roasted Lobster, Leek & Corn Mashed Potato, Zucchini**

**Chicken of the Woods Mushroom, Pomme Gaufrette, Lobster Tarragon Sauce**

**\$40**

**Vegetarian: Carrot, Leek, Sorrel Ravioli**

**Sautéed Kale, Chicken of the Wood Mushrooms, Hazelnut Brown Butter Sauce**

**\$26**

**Roasted ½ Amish Chicken, Truffle Mashed Potatoes,**

**Endive Meuniere, Haricots Verts, Thyme Jus**

**\$32**

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

**Grilled Filet Mignon of Beef \$40/ T-Bone \$44/ Bone in Sirloin \$40/ Ribeye \$40**

**Porterhouse for Two \$94/ Tomahawk for Two \$98**

**Served with Roasted Fingerling Potatoes, Baby Carrots, Romanesco**

**Sautéed Spinach, Wild Mushrooms**

**Choice of Red Wine, Peppercorn or Béarnaise Sauce**

**Roasted Venison Medallion**

**Celery Root Puree, Pumpkin Wedges, Haricots Verts, Baby Turnips**

**Grand Veneur Sauce**

**\$38**

**Roasted New Zealand Rack of Lamb**

**Merguez Couscous, Mediterranean Vegetables, Harissa Aioli**

**\$30**

**Slow Roasted Long Island Duck, Organic Wild Rice, Root Vegetables Tower, Baby Turnips**

**Brussels Sprout, Spaghetti Squash, Roasted Fig Sauce**

**\$38**

**~ Bernard's Tasting Menu ~**

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