

Bernard's

2016 Dessert & Cheese Menu

Voted BEST Overall Restaurant in Connecticut 2014, CT Magazine,
BEST French Restaurant 2013-2014, CT Magazine,
AND BEST Brunch 2013-2014, CT Magazine
Below is a sample of what you may see this Season

Desserts

Lavender Panna Cotta with Honey Roasted Peaches
Fresh Berries in a Roasted Peach Sauce

\$10

Concord Grape & Goat Cheese Cheesecake
Concord Grape Compote & Whipped Cream

\$11

Fondant au Chocolate, Mint & White Chocolate Chip Ice Cream

\$12

Chocolate Sampler

Chocolate Mousse, Ice Cream Sandwich & Pot de Crème

\$12

Thin Apple Tart Served with Caramel Ice Cream

\$10

Blood Orange Trio: Meringue Tart, Petit Cake & Sorbet

\$11

Apple & Blueberry Strudel with Vanilla Bean Ice Cream

\$9

Crème Brulée Trio: Pumpkin, Caramel & Vanilla Bean

\$9

Assorted Homemade Fruit Sorbets & Fresh Fruit

\$7

Dessert du jour

Please ask your server about today's selection

\$12

Cheese Selections

Served with Bread, Fruit & Nuts

Imported

Manchego

Spanish Sheep's Milk / Semi-firm / Golden Color

Beemster Aged Gouda

Pasteurized Cow's Milk / Firm & Bold / Deep Gold Color

Fourme d'Ambert

French Blue /Slightly Nutty /Sweet Creamy Texture

Tomme de Savoie

Cow's Milk / Semi-Firm / Rustic & Earthy

Pierre Robert

Cow's Milk / Triple-Creamy / Buttery / Smooth / Mild

Petit Pont L'Eveque

Washed Rind Cow's Milk/Pale Yellow/Pungent Aroma

Le Chatelain Camembert

Cow's Milk/Fresh Cream Taste/ Earthy & Gamey

Mini Bucheron

Goat's Milk/Fluffy/Lemon/Tangy/Creamy & Crumbly

Domestic

Woodcock Farm "Timber Doodle"

Washed Rind Cow's Milk/Buttery/Creamy/Slightly Tangy

Woodcock Farm "Humble Pie"

Washed Rind Sheep & Cow Milk/Buttery/Tangy / Grassy

\$6 per piece