

Bernard's

Fall 2016 Brunch Menu

**Voted BEST Overall Restaurant in Connecticut 2014, CT Magazine,
BEST French Restaurant 2013-2014, CT Magazine,
AND BEST Brunch 2013-2014, CT Magazine**

**Live Piano – Hank Milligan
First Sunday of the month – Young Musicians**

**Bernard's Menu changes daily – below is a sample of
What you may see this Season**

Appetizers

Butternut Squash Soup, Mushroom, Pecan Crostini

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

Warm Asparagus Hollandaise

**Carrot, Leek & Sorrel Ravioli
Sautéed Kale, Chicken of the Woods Mushroom
Hazelnut Brown Butter**

**Homemade Smoked Fish Plate:
Salmon, Trout, Swordfish & Cod
Horseradish Crème Fraîche, Cucumbers**

Duck Pistachio Terrine

**Scallop Rosace, Zucchini, Asparagus
Orange Supreme & Lemon Dressing**

Eggs

**Frittata: Tomato Confit, Caramelized Onions
Asparagus & Goat Cheese**

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

**Duck Confit Casserole, Duck Egg, Fingerling Potatoes, Pearl Onion
Mushroom, Haricot Verts**

Entrée

**Home Made Basil Linguine, Sautéed Shrimp, Niçoise Vegetables,
Tomato Basil Sauce**

**Roasted Salmon Tournedos, Sautéed Swiss Chard, Potato Sage Gnocchi,
Haricots Verts, Cherry Tomatoes, Herbs & Balsamic Vinegar Compote**

**French Cut Breast of Chicken, Endive Meuniere
Truffle Mashed Potatoes, Haricot Vert, Thyme Jus**

**Braised Veal Breast, Creamy Polenta
Tricolor Carrots, Broccoli Rabe, Truffle Sauce**

Desserts

Crème Brûlée Trio : Pumpkin, Caramel & Vanilla Bean

Dessert du Jour

**Chocolate & Coffee Opera Cake Crème Anglaise
Chocolate Sauce**

Fresh Fruit & Sorbet

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

**\$39 per Person
Appetizer, Entrée & Dessert**