

Bernard's Pre-Concert & Pre-Theater MENU Fall 2016

**Bernard's Menus Change Daily
Below is a sample of what you may find this Season**

Available from 5:00 – 6:15 pm

Appetizer

Soup du Jour

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

**Heirloom Tomato Salad, Bocconcini Mozzarella
Baby Greens, Sherry Shallot Vinaigrette & Aged Balsamic**

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

Entrées

**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, Haricots Verts, Thyme Jus**

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

Dessert:

**Tart du Jour with Homemade Ice Cream
Fresh Fruit and Homemade Sorbet
Lavender Panna Cotta with Honey Roasted Peaches
Fresh Berries in a Roasted Peach Sauce**

\$45.00 per person

(Beverages, tax and gratuity Additional)