

Bernard's Valentine's Day 2017

Tuesday, February 14th

Reservations – 5:00 – 9:30 pm

Welcome

Smoked Salmon & Meyer Lemon Panna Cotta, Pomme Maxime



Appetizer

(Select one)

Heirloom Brown Carrot Ginger Soup, Sesame Crusted Shrimp Toast



Warm Lobster Salad, Spaghetti Squash, Snow Peas & Braised Leeks, Sautéed Mushrooms,
Truffle Vinaigrette



Peruvian Bay Scallops, Leek Fondue & Parsnip Flan, Truffle Vermouth Beurre Blanc



Mesclun, Bibb & Endive Salad, Dried Cranberries, Apples, Hearts of Palm, Toasted Pumpkin Seeds,
Goat Cheese Cigarette



Foie Gras Terrine, Kumquat Compote, Micro Greens, Assorted Salts, Toasted Brioche

Entree

(Select one)

Sautéed Filet of Bronzini, Creamy Corn Grits Cake & Baby Brussels Sprouts
Hazelnut Sage Brown Butter



Slow Roasted Long Island Duck, Wild Rice & Root Vegetable Tower, Pumpkin Wedges, Sautéed Spinach &
Haricots Verts, Sour Cherry Sauce



Beef Wellington, Assorted Baby Vegetables, Truffle Sauce



Domestic Lamb Duo – Roasted Rack & Braised Shoulder, Chick Pea Panisse, Artichoke Hearts & Tomato &
Zucchini Confit, Lamb Basil Sauce



A Special Valentine's Day Dessert Tasting

Petites Fours

\$95 per person

(Beverages, tax & 20% Service Charge Additional)



Children's Menu - \$55

Appetizer

Fresh Fruit Salad / Mixed Green Salad / Cheese Ravioli with Tomato Sauce

Entree

Grilled Salmon Tournedo, Rice Pilaf & Baby Carrots, Lemon Sauce / Roast Breast of Chicken, Mashed Potatoes &
Haricot Verts / Grilled Filet Mignon with Fingerling Potatoes & Broccoli /
Pasta with Tomato Sauce or Butter & Parmesan

Dessert

Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

Reservations 203-438-8282

www.bernardsridgefield.com