



BERNARD'S

£109
CHEESE
& WINE

*Join us Friday, February 24th @ 7:00pm
for an Italian wine dinner featuring*



G.D. VAJRA

Guest Speaker: Kevin Natoli, G.D. Vajra

Hors d'oeuvres

Grilled Octopus with Pickled Vegetables & Preserved Lemon Aioli

Sage Gnudi with Wild Mushrooms, Kale & Sage Brown Butter

Salsify & Prosciutto Filo Straws

Truffle Fontina Risotto Balls

2014 Vajra Riesling Pietracine Langhe

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Roasted Icelandic Cod Filet with Leek Fondue, & Roasted Romanesco, Truffle Caviar Beurre

Rouge

2014 Vajra Barbera d'Alba

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Boar Sampler: Roasted Rack, Shoulder Ragout, Crispy Belly served with Potato Gnocchi, Brussels

Sprout Leaves, Tri-Colored Carrots, Morel Sauce

2012 Vajra Barolo "Bricco delle Viole"

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Assorted Italian Cheeses

2012 Vajra Freisa Kye Langhe

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Almond, Olive Oil & Blood Orange Cake, Blood Orange Chibouste, & Compote

2015 Vajra Moscato d'Asti

\$95 per person (non-inclusive tax & service)

For reservations please call (203)438 8282