

Bernard's Dinner Menu – Winter 2017

Bernard's Dinner Menu Changes Daily, below is a sample of what you find this Season

Appetizers

Brown Carrot & Ginger Soup, Sesame Crusted Shrimp Toast

\$10

Pumpkin Soup, Duck Crackling, Toasted Pumpkin Seeds

\$10

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

\$11

6 Blue Point Oysters or 9 Littleneck Clams on the 1/2 Shell

\$14

6 Hummock Oysters

\$16

Raspberry Point Oysters - \$3.25 Each

**Grilled Octopus, Chorizo, Castelvetrano Olives, Pickled Garden Green Cherry Tomatoes,
Sweet Drop Pepper, Preserved Lemon Aioli**

\$14

**Sautéed Peruvian Bay Scallops, Leek Fondue & Parsnip Flan, Yucca Chips
Truffle Vermouth Beurre Blanc**

\$18

**Wild Boar Sampler: Terrine, Dry Sausage, Coppa, Crispy Belly & Grilled Sausage
Spaghetti Squash & Snow Pea Salad, Truffle Vinaigrette**

\$18

Bernard's House Cured Bacon Sampler:

Turkey- Cranberry Chutney / Duck – Kumquat Compote

Veal - Fennel Compote & Mustard Greens / Pork - Chanterelle, Balsamic & Frisée

Beef – Parmesan, Truffle & Micro Arugula / Lamb - Cucumber, Tzatziki Sauce & Watercress

\$18

Winter Black Truffle Specials

Buffalo Steak Tartare, Spaghetti Squash & Snow Pea Salad, Pomme Maxime

Truffle Vinaigrette, Slice Black Truffle \$20

Butternut Squash, Fava Beans Risotto \$20

Brie de Meaux Wrapped in Filo, Mache, Asparagus & Truffle Vinaigrette \$20

Spicy Tuna Tartar & Avocado Roll, Spicy Aioli, Pomme Gaufrette

\$18

Foie Gras & Artichoke Terrine, Frisée Salad, Toasted Hazelnut, Hazelnut Dressing

\$25

1 oz. Russian Golden Osetra Caviar, With Traditional Accoutrements

\$100

Entrees

**Sautéed Filet of Bronzini,
Creamy Corn Grit Cake & Baby Brussels Sprouts, Hazelnut Sage Brown Butter**
\$36

**Roasted Monkfish Filet Wrapped in Rosemary Pancetta, Sun Dried Tomatoes, Beans & Root Vegetables Ragout, Fine
Herb Sauce**
\$34

**1 ¼ lb Roasted Lobster, Parsnip and Truffle Ravioli, Leek Fondue, Pumpkin Wedges
Snow Peas, Truffle Vermouth Beurre Blanc & Pea Greens**
\$40

**Vegetarian: Pumpkin, Leek & Wild Mushroom Ravioli, Brussels Sprouts
Sautéed Kale, Trumpet Royale Mushrooms, Hazelnut Brown Butter**
\$26

**Roasted Young Farm Free Range Chicken
Truffle Mashed Potatoes, Haricots Verts, Cauliflower & Thyme Sauce**
\$32

**Sautéed Venison Medallion, Corn & Scallion Spätzle, Haricots Verts, Celery Root Flan
Pumpkin Wedges, Trumpet Royale Mushroom, Grand Veneur Sauce**
\$42

**Slow Roasted Long Island Duck, Wild Rice & Root Vegetables Tower, Pumpkin Wedges
Sautéed Spinach & Haricots Verts, Sour Cherry Sauce**
\$36

Beef Wellington, Assorted Baby Vegetables, Truffle Sauce
\$38

Bernard's Famous Cassoulet
\$30

**Lamb Duo – Roasted Rack & Braised Shoulder, Chick Pea Panisse, Artichoke Hearts,
Zucchini, Tomato Confit & Lamb Basil Sauce**
\$40

Weekly Game Special – ELK

**Elk Duo – Braised Shank wrapped in Bacon, Sautéed Chop, Faro Risotto, Swiss Chard, Baby Turnips, Chestnuts & Wild
Mushrooms, Grand Veneur Sauce**
\$45

~ Bernard's Tasting Menu ~

7 Course Menu \$95 / with Wine Pairings \$165