

# Bernard's

## 2017 Dessert & Cheese Menu

Voted BEST Overall Restaurant in Connecticut 2014, CT Magazine,  
BEST French Restaurant 2013-2014, CT Magazine,  
AND BEST Brunch 2013-2014, CT Magazine  
Below is a sample of what you may see this Season

### Desserts

- Rosemary Panna Cotta with Fall Fruit Compote**  
**Pear, Apple, Dry Apricot, Cranberry, Pomegranate & Orange**  
\$10
- Lime Cheesecake**  
**Cherry Compote & Almond Brittle**  
\$11
- Fondant au Chocolat**  
**Mint & White Chocolate Chip Ice Cream**  
\$12
- Chocolate Sampler**  
**Chocolate Mousse, Ice Cream Sandwich & Pot de Crème**  
\$12
- Thin Apple Tart Served with Caramel Ice Cream**  
\$10
- Meyer Lemon Trio: Meringue Tart, Petit Cake & Sorbet**  
\$11
- Apple & Blueberry Strudel with Vanilla Bean Ice Cream**  
\$9
- Crème Brûlée Trio: Pumpkin, Caramel & Vanilla Bean**  
\$9
- Assorted Homemade Fruit Sorbets & Fresh Fruit**  
\$7

## Cheese Selections

Served with Bread, Fruit & Nuts

### Imported

#### **Manchego**

Spanish Sheep's Milk / Semi-firm / Golden Color

#### **Beemster Aged Gouda**

Pasteurized Cow's Milk / Firm & Bold / Deep Gold Color

#### **Fourme d'Ambert**

French Blue /Slightly Nutty /Sweet Creamy Texture

#### **Tomme de Savoie**

Cow's Milk / Semi-Firm / Rustic & Earthy

#### **Pierre Robert**

Cow's Milk / Triple-Creamy / Buttery / Smooth / Mild

#### **Petit Pont L'Eveque**

Washed Rind Cow's Milk/Pale Yellow/Pungent Aroma

#### **Le Chatelain Camembert**

Cow's Milk/Fresh Cream Taste/ Earthy & Gamey

#### **Mini Bucheron**

Goat's Milk/Fluffy/Lemon/Tangy/Creamy & Crumbly

### Domestic

#### **Woodcock Farm "Timber Doodle"**

Washed Rind Cow's Milk/Buttery/Creamy/Slightly Tangy

#### **Woodcock Farm "Humble Pie"**

Washed Rind Sheep & Cow Milk/Buttery/Tangy / Grassy

**\$6 per piece**