

Bernard's

Winter 2017 Brunch Menu

**Voted BEST Overall Restaurant in Connecticut, CT Magazine,
BEST French Restaurant, CT Magazine,
AND BEST Brunch, CT Magazine**

**Live Piano – Hank Milligan
First Sunday of the month – Young Musicians**

**Bernard's Menu changes daily – below is a sample of
What you may see this Season**

Appetizers

Pumpkin Soup, Toasted Pumpkin Seeds, Duck Crackling

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

Warm Asparagus Hollandaise

**Pumpkin, Leek & Wild Mushroom Ravioli
Sautéed Kale, Trumpet Royale Mushroom, Hazelnut Brown Butter**

**Homemade Smoked Fish Plate:
Salmon, Trout, Swordfish & Cod, Horseradish Crème Fraîche**

Duck, Pistachio & Truffle Terrine

**Sautéed Baby Shrimp, Cucumber, Asparagus, Hearts of Palm, Avocado, Lemon
& Chive Dressing**

Eggs

**Frittata: Tomato Confit, Caramelized Onions
Asparagus & Goat Cheese**

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

**Duck Leg Confit Casserole, Duck Egg, Fingerling Potatoes, Pearl Onions,
Mushroom, Haricot Verts**

Entrée

**Home Made Squid Ink Linguine, Calamari, Shitake Mushrooms, Tomatoes,
Scallions & Ginger Lemon Beurre Blanc**

**Roasted Salmon Tournedos, Sautéed Kale, Spaghetti Squash Broccoli,
Morel Sauce**

**French Cut Breast of Chicken, Roasted Cauliflower,
Truffle Mashed Potatoes, Haricot Vert, Thyme Jus**

**Venison Stew, Corn Scallion Spätzle, Root Vegetables, Sautéed Wild
Mushrooms, Red Wine Sauce**

Desserts

Crème Brûlée Trio : Pumpkin, Caramel & Vanilla Bean

Dessert du Jour

**Chocolate & Coffee Opera Cake Crème Anglaise
Chocolate Sauce**

Fresh Fruit & Sorbet

**Rosemary Panna Cotta, Fall Fruit Compote: Pear, Apple
Dry Apricot, Cranberry, Pomegranate & Kumquat**

**\$39 per Person
Appetizer, Entrée & Dessert**