

Bernard's Pre-Concert & Pre-Theater MENU Winter 2017

**Bernard's Menus Change Daily
Below is a sample of what you may find this Season**

Available from 5:00 – 6:15 pm

Appetizer

Soup du Jour

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

**Roma Crisp Salad Wedges Serve with Crisp Bocconcini, Home Made Prosciutto Crepe, Hen of the Woods Mushroom
Prosciutto, Warm Vinaigrette**

**Vegetarian: Pumpkin, Leek & Wild Mushroom Ravioli, Sautéed Kale, Hen of the Woods Mushroom
Hazelnut Brown Butter Sauce**

Entrées

Roasted Salmon Tournedos, Sautéed Kale, Spaghetti Squash & Roasted Romanesco, Morel Sauce

French Cut Breast of Chicken, Endive Meuniere, Truffle Mashed Potatoes, Haricots Verts, Thyme Jus

Braised Veal Breast, Creamy Polenta, Broccoli Rabe, Carrots, Truffle Sauce

Dessert

Tart du Jour with Homemade Ice Cream

Fresh Fruit and Homemade Sorbet

Rosemary Panna Cotta, Fall Fruit Compote: Pear, Apple

Dry Apricot, Cranberry, Pomegranate & Orange

\$45.00 per person

(Beverages, tax and gratuity Additional)