

# Ridgefield Restaurant Week

February 22-27, 2017

**Bernard's**

**Lunch \$20.17**

Select 2 courses

3 courses \$25.17

Beverages, tax and gratuity additional

## Appetizers

Pumpkin Soup, Duck Crackling & Toasted Pumpkin Seeds

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

Duck, Truffle & Pistachios Terrine, Cornichons, Mustard, Endive, Frisée, Dijon Vinaigrette

Warm Shrimp Salad, Spaghetti Squash & Snow Pea Salad, Shallot, Sherry Vinaigrette - \$4 suppl.

## Entrees

Squid Ink Linguini, Sautéed Calamari, Tomatoes, & Shitake Mushrooms,  
Lemon Ginger Beurre Blanc

Grilled Flat Iron Steak au Poivre, Haricots Verts, Carrots, Sautéed Fingerling Potatoes,  
Peppercorn Sauce

Pumpkin & Root Vegetables Ravioli, Leek Fondue & Sautéed Mushroom  
Sage Hazelnut Brown Butter

Venison Stew, Baby Vegetables, Egg Noodles, Lardons, Pearl Onions, Red Wine Sauce

## Desserts

Assorted Home Made Fruit Sorbet

Thin Apple Tart Served with Caramel Ice Cream

Crème Brulee Trio: Pumpkin, Caramel & Vanilla Bean

Orange & Rosemary Panna Cotta with Winter Fruit Compote

**Reservations 203-438-8282**

(Closed Monday, Tuesday & not available Sunday Brunch)

# Ridgefield Restaurant Week

February 22-27, 2017

**Bernard's**

**Dinner \$30.17**

Appetizer, entrée, dessert  
Beverages, tax and gratuity additional

## Appetizers

Pumpkin Soup, Duck Crackling & Toasted Pumpkin Seeds

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

Duck, Truffle & Pistachios Terrine, Cornichons, Mustard, Endive, Frisée, Dijon Vinaigrette

Wild Mushroom Risotto, Balsamic Glaze, Parmesan Lace

Tuna Tartare & Avocado Roll, Spicy Aioli, Micro Greens, Pommes Gaufrette- \$8 suppl.

## Entrees

Pumpkin Seed Crusted Filet of Icelandic Cod Fish, Butternut Squash Risotto, Brussels  
Sprout, Lemon Chive Sauce

Pumpkin & Root Vegetables Ravioli, Leek Fondue & Sautéed Mushrooms  
Hazelnut Sage Brown Butter

Venison Stew, Baby Vegetables, Egg Noodles, Lardons, Pearl Onions, Red Wine Sauce

French Cut Beast of Chicken, Truffle Mashed Potatoes, Haricots Verts, Cipollini Onions,  
Endive Meuniere, Thyme Jus

Grilled Sirloin Steak au Poivre, Haricots Verts, Carrots, Sautéed Fingerling Potatoes,  
Peppercorn Sauce - \$12 suppl.

## Desserts

Assorted Home Made Fruit Sorbet

Thin Apple Tart Served with Caramel Ice Cream

Crème Brulee Trio: Pumpkin, Caramel & Vanilla Bean

Orange & Rosemary Panna Cotta with Winter Fruit Compote

**Reservations 203-438-8282**

(Closed Monday & Tuesday)