

Bernard's Mother's Day 2017 Menus

Sunday, May 14th

Mother's Day Brunch 2016 - \$55 Adults / Kids \$35

Brunch Reservations – 11:00 – 12:30 pm

Appetizers

Potato Ramp Soup with Roasted Corn, Chorizo, Sundried Tomatoes & Garlic Chive Flan

Mesclun, Bibb & Endive Salad with Dried Cherries, Hearts of Palm, Almonds & Goat Cheese Cigarette
Almond, Cherry & Banyuls Vinaigrette

Warm Asparagus Hollandaise with Smoked Salmon

Duck, Pistachio & Truffle Terrine

Crab Cakes with Vegetable Slaw & Avocado, Lemon Tarragon Dressing

Smoked Fish Plate: Salmon, Trout, Swordfish & Cod with Horseradish Cream

Entrees

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

Roasted Sirloin & Organic Brown Egg with Haricots Verts, Spinach, Fingerling Potatoes & Béarnaise Sauce

Lobster Fricassee with Sorrel Potato Gnocchi, Peas, Asparagus & Pea Greens, Lobster Tarragon Sauce

Grilled Filet of Halibut, Roasted Corn Grits Galette, Fiddlehead Ferns, Leek Fondue, Asparagus & Grilled Lemon,
Lemon Oregano Beurre Blanc

Spring Chicken Pot Pie, Morel Mushrooms, Corn, Ramps, Carrots & Celery

Beef Wellington, Baby Vegetables & Truffle Sauce

Desserts

A Special Mother's Day Trio of Desserts

Prix- Fixe \$55.00

(Beverage, Tax & 20% service charge additional)

Children's Brunch Menu - \$35 child under 12

Appetizer

Fresh Fruit Salad / Mixed Green Salad / Cheese Ravioli with Tomato Sauce

Entree

French Toast with Bacon, Maple Syrup and Fresh Fruit / Roast Breast of Chicken, Mashed Potatoes & Haricot
Verts / Grilled Filet Mignon with Fingerling Potatoes & Broccoli
Pasta with Tomato Sauce or Butter & Parmesan

Dessert

Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

RESERVATIONS

203-438-8282

Mother's Day Dinner 2017 - \$85 Adults / Kids \$45

DINNER Reservations – 1:30 – 6:30 pm

Welcome

Green Pea Panna Cotta, Duck Prosciutto, Vegetable Slaw, Fingerling Potato Chips & Golden Pea Greens

Appetizer

Potato Ramp Soup with Roasted Corn, Chorizo, Sundried Tomatoes & Garlic Chive Flan

Mesclun, Bibb & Endive Salad with Dried Cherries, Hearts of Palm, Almonds & Goat Cheese Cigarette
Almond, Cherry & Banyuls Vinaigrette

Mixed Heirloom Tomato Salad, Lemon Ricotta Cheese & Micro Greens in Parmesan Cup,
Sherry Shallot Vinaigrette & Aged Balsamic

Lobster Fricassee with Sorrel Potato Gnocchi, Peas, Asparagus & Pea Greens, Lobster Tarragon Sauce

Spicy Tuna Tartar & Avocado Roll, Lotus Root Chips, Micro Greens & Spicy Aioli

Main Course

Grilled Filet of Halibut, Roasted Corn Grits Galette, Fiddlehead Ferns, Leek Fondue, Asparagus & Grilled Lemon,
Lemon Oregano Beurre Blanc

Roasted Hatfield Reserve Pork Chop, Ramps Spätzle with Chick Peas, Spinach, Tri-Colored Carrots,
Morel Sauce

Roasted ½ Free Range Organic Chicken, Spring Garlic Mashed, Haricots Verts, Turnips, Thyme Sauce

Beef Wellington, Baby Vegetables & Truffle Sauce

Desserts

A Special Mother's Day Trio of Desserts

Petits Fours

Prix- Fixe \$85.00

(Beverage, Tax & 20% service charge additional)

Children's Dinner Menu - \$45 Child under 12

Appetizer

Fresh Fruit Salad / Mixed Green Salad / Cheese Ravioli with Tomato Sauce

Entree

Grilled Salmon Tournedo, Rice Pilaf & Baby Carrots, Lemon Sauce / Roast Breast of Chicken, Mashed Potatoes &
Haricot Verts / Grilled Filet Mignon with Fingerling Potatoes & Broccoli /
Pasta with Tomato Sauce or Butter & Parmesan

Dessert

Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

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www.bernardsridgefield.com