

# Bernard's Dinner Menu – Spring 2017

Bernard's Dinner Menu Changes Daily, below is a sample of what you find this Season

## Appetizers

**Lobster Bisque, Lobster Flan, Golden Croutons**

**\$10**

**Butternut Squash Soup, Wild Mushroom & Pecan Crostini**

**\$10**

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

**\$11**

**6 Blue Point Oysters or 9 Littleneck Clams on the 1/2 Shell**

**\$14**

**6 Hummock Oysters - \$16**

**Raspberry Point Oysters - \$3.25 Each**

**Grilled Octopus, Chorizo, Castelvetrano Olives, Pickled Garden Green Cherry Tomatoes,  
Sweet Drop Pepper, Preserved Lemon Aioli**

**\$14**

**West Coast Morel, Ricotta Spring Garlic Gnudi, Fiddle Head Ferns, Ramps, Nettle Pesto**

**\$18**

**Sautéed Spicy Sea Scallops, Creamy Corn Grits, Pickled Vegetables, Asparagus, Ramps, Edamame, Lemon Butter**

**\$18**

**Sautéed Shad Roe, Spinach & Artichoke Hearts, Sauce Grenobloise**

**\$18**

**Holland White Asparagus Salad, Buffalo Coppa, Mache & Pioppino Mushrooms, Truffle Vinaigrette**

**\$18**

**Mangalitsa Pig Sampler: Truffle Sausage, Chorizo, Andouillette, Head Cheese, Pistachio Mortadella, Soppressata, Dry  
Tenderloin, Terrine, Spaghetti Squash Snow Pea Salad & Truffle Vinaigrette**

**\$18**

### **Bernard's House Cured Bacon Sampler:**

**Turkey- Cranberry Chutney / Duck – Kumquat Compote**

**Veal - Fennel Compote & Mustard Greens / Pork - Chanterelle, Balsamic & Frisée**

**Beef – Parmesan, Truffle & Micro Arugula / Lamb - Cucumber, Tzatziki Sauce & Watercress**

**\$18**

### **Black Truffle Specials**

**Butternut Squash, Fava Beans Risotto \$20**

**Brie de Meaux Wrapped in Filo, Mache, Asparagus & Truffle Vinaigrette \$20**

**Spicy Tuna Tartar & Avocado Roll, Spicy Aioli, Pomme Gaufrette**

**\$18**

**Foie Gras Terrine, Micro Greens, Assorted Salts & Kumquat Compote**

**\$25**

**1 oz. Russian Golden Osetra Caviar, With Traditional Accoutrements**

**\$100**

## **Entrees**

**Pumpkin Seed Crusted Halibut**

**Butternut Squash Risotto, Brussels Sprouts, Chanterelle & Chive Sauce**

**\$34**

**1 ¼ lb Roasted Lobster, Parsnip, Celery Root and Truffle Ravioli, Leek Fondue, Purple Carrots Snow Peas, Lobster Sauce**

**\$44**

**Bouillabaisse – Provencal Fish Stew**

**\$38**

**FIRST OF THE SEASON**

**Soft Shell Crab, Onion & Pepper Compote, Fingerling Potatoes, Almond Brown Butter**

**\$28**

**Vegetarian: Pumpkin, Leek & Wild Mushroom Ravioli, Brussels Sprouts**

**Sautéed Kale, Trumpet Royale Mushrooms, Hazelnut Brown Butter**

**\$26**

**Roasted Joyce Farm Free Range Chicken**

**Truffle Mashed Potatoes, Haricots Verts, Endive Meuniere & Thyme Sauce**

**\$32**

**Sautéed Venison Medallion, Corn Scallion Spätzle, Broccoli Rabe, Baby Turnips & Sautéed Trumpet Royale Mushrooms, Grande Veneur Sauce**

**\$38**

**Rabbit 4 Ways: Roasted Loin Stuffed with Wild Mushrooms, Braised Leg, Confit Roll & Liver Dumpling, Faro Risotto, Fiddlehead Ferns, Spring Onions, Root Vegetables & Rabbit Sage Jus**

**\$36**

### **Weekly Game Special- WILD DUCK**

**Roasted Wild Duck Breast wrapped in Lardo, Calico Blend Organic Wild Rice, Sage & Sage Savory Pudding, Butternut Squash, Sautéed Spinach, Cipollini Onions, Truffle Sauce**

**\$36**

### **Black Angus Steak House**

**T-Bone \$44 / Bone in Sirloin \$42 / Ribeye \$42 / Tomahawk for 2 \$98 / Cote de Boeuf for 2 \$88**

**Roasted Fingerling Potatoes, Romanesco, Tri Color Carrots, Brussels Sprout Leaves, Wild Mushrooms Choice of Red Wine, Peppercorn or Béarnaise Sauce**

**~ Bernard's Tasting Menu ~**

**7 Course Menu \$95 / with Wine Pairings \$165**

**203-438-8282**

**[www.bernardsridgefield.com](http://www.bernardsridgefield.com)**