

JEAN-LUC COLOMBO



Wine Tasting Dinner
With guest speaker, Ian Ribowsky

Friday, June 2nd @ 7 PM

Bernard's



Hors d'oeuvres

Leek, Bacon & Onion Quiche / Mediterranean Tart / Duck Confit Rolls
Tuna Tartar on Lotus Root Chip
Rose Cape Bleue 2016

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Sautéed Soft Shell Crab Amandine,
Roasted Corn & Spring Garlic Flan & Fiddle Head Ferns
Viognier, La Violette 2015

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Roasted Rack of Lamb, Rosemary Potato Gnocchi, Tomato & Fennel Confit,
Sautéed Spinach, Lamb Rosemary Jus
Châteauneuf du Pape Bartavelle 2013

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Assorted Cheese
Cornas "Les Terres Brulees" 2013

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Cherry & Chocolate Mousse Cake, Cherry Compote & Cherry Ice Cream

\$95 per person
(Tax & 20% Service Charge Additional)

Please call 203 438 8282 for Reservations