

# Christmas Eve Menu 2017

Sunday, December 24<sup>th</sup> - From 1:00 – 8:30 pm

Adults - \$95 / Kids - \$50  
Beverages, tax & gratuity additional

## Welcome:

Duck Confit, Chestnut & Kale Torte

## Appetizers:

Potato, Leek & Truffle Soup, Root Vegetables & Parmesan Truffle Croutons

Artichoke & Foie Gras Terrine, Frisée Salad, Toasted Hazelnuts, Hazelnut Dressing

Mesclun, Bibb Lettuce & Endive Salad with Toasted Pumpkin Seeds & Julienne Apples,  
Dried Cranberries & Goat Cheese Cigarette, Apple Cider Vinaigrette

Lobster Fricassee with Pumpkin Sage Ravioli, Baby Brussels Sprouts & Wild  
Mushrooms, Lobster Sage Sauce

½ Dozen Hummock Oysters served with Mignonette and Cocktail Sauces

Home Smoked Salmon with American Caviar and Whole Wheat Blinis

## Entrees:

Roasted Filet of Icelandic Cod, Baby Artichoke & Sun Dried Tomato Ragout with Sugar  
Snap Peas, Fingerling Potatoes & Saffron Sauce, Artichoke Chips

Roasted Breast of Guinea Hen Wrapped in Rosemary Pancetta, Braised Savoy Cabbage,  
Organic Wild Rice Tower, Tri-Colored Carrots  
Juniper Berry Sauce

Beef Wellington, Baby Vegetables & Black Truffle Sauce

Sautéed Veal Medallion, Scallion & Corn Spätzle, Asparagus, Sautéed Spinach,  
Cipollini Onions & Morel Sauce

## A Special Christmas Trio of Dessert

Bernard's

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