

## **New Year's Eve 2017 @ Bernard's** **6pm seating**

### Welcome:

Oysters with Crème Fraiche & Caviar

### Appetizer:

(Select one)

Celery Root & Truffle Soup, Root Vegetables & Truffle Parmesan Croutons

Warm Lobster Salad, Spaghetti Squash, Snow Peas & Braised Leeks, Truffle Vinaigrette

Roasted Beet Salad & Goat Cheese Parfait, Micro Greens & Parsnip Chips

Sautéed Bay Scallops, Parsnip Puree, Squash Ring, Brussels Sprout Leaves  
Apple Cider Reduction & Guanciale Chip

### Entree:

(Select one)

Sautéed Wild Icelandic Codfish, Artichoke, Sun Dried Tomato & Fava Bean Ragout, Fingerling Potatoes, Saffron Sauce

Long Island Duck Duo: Roasted Breast & Red Wine Braised Leg, Organic Wild Rice Tower, Wild Mushrooms, Baby Turnips & Red Wine Sauce

Beef Wellington, Baby Vegetables  
Truffle Sauce

Roasted Venison Medallion, Root Vegetables & Sautéed Spinach, Scallion Spätzle & Lady Apples stuffed with Cranberry Chutney  
Grand Veneur Sauce

### Trio of Desserts

Petits Fours & Coffee or Tea

*Prix Fixe - \$95*

*Piano music - Hank Milligan*

## **New Year's Eve 2017 @ Bernard's** **9pm seating**

### Welcome:

Oysters with Crème Fraiche & Caviar

### 1<sup>st</sup> Course:

(Select one)

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

Warm Lobster Salad, Spaghetti Squash, Snow Peas & Braised Leeks, Truffle Vinaigrette

Roasted Beet Salad & Goat Cheese Parfait, Micro Greens & Parsnip Chips

### 2<sup>nd</sup> Course:

(Select one)

Sautéed Bay Scallops, Parsnip Puree, Squash Ring, Brussels Sprout Leaves  
Apple Cider Reduction & Guanciale Chip

Butternut Squash & Black Truffle Risotto with Parmesan Lace

Sautéed Wild Icelandic Codfish, Artichoke, Sun Dried Tomato & Fava Bean Ragout, Fingerling Potatoes, Saffron Sauce

### 3<sup>rd</sup> Course:

(Select one)

Long Island Duck Duo: Roasted Breast & Red Wine Braised Leg, Organic Wild Rice Tower, Wild Mushrooms, Baby Turnips & Red Wine Sauce

Beef Wellington, Baby Vegetables  
Black Truffle Sauce

Roasted Venison Medallion, Root Vegetables & Sautéed Spinach, Scallion Spätzle & Lady Apples stuffed with Cranberry Chutney  
Grand Veneur Sauce

### Trio of Desserts

Petits Fours & Coffee or Tea

*Prix Fixe - \$175*

*Entertainment & Dancing - Maria Tiscia Trio  
Champagne Toast at Midnight*

*Reservations: 203-438-8282*

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