

# Bernard's Mother's Day 2018 Menus

Sunday, May 13th

## Mother's Day Brunch 2018 - \$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

French Cut Breast of Chicken, Spring Garlic Mashed, Haricots Verts, Turnips, Thyme Sauce

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

# Mother's Day Dinner 2018 - \$90 Adults / Kids \$50

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 \$90.00**

(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

Reservations 203-438-8282

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