Bernard’s Valentine’s Day WEEKEND 2022
Available ALL Weekend long!
Friday, February 11, Saturday, February 12, Sunday, February 13 & Monday, February 14

Reservations Friday – Sunday – 12:00 – 8:30 pm
Monday, February 14 – 4:00 – 8:00 pm

Welcome
Smoked Salmon & Meyer Lemon Panna Cotta, Pomme Maxime

Appetizer
(Select one)
Lobster Bisque, Root Vegetable & Lobster Fricasse
Crabmeat & Citrus Salad, Asparagus, Hearts of Palm & Avocado, Lemon, Orange & Grapefruit Supreme
Sautéed Sea Scallops, Butternut Squash Mousseline, Brussels Sprout Leaves & Apple Cider Reduction
Mesclun, Bibb & Endive Salad, Dried Cranberries, Apples, Toasted Pumpkin Seeds, Warm Goat Cheese Crisp
Foie Gras Terrine, Kumquat Compote, Micro Greens Assorted Salts, Toasted Brioche

Entree
(Select one)
Sautéed Filet of Bronzini, Roasted Beet Risotto & Asparagus, Leek Beurre Blanc
Breast of Pheasant stuffed with Foie Gras & Wrapped in Pancetta, Twice Baked Truffle Potatoes, Roasted Brussels Sprouts & Sautéed Spinach, Chicken Jus
Beef Wellington, Assorted Baby Vegetables, Truffle Sauce
Rack of Lamb
Chickpea Panisse, Artichoke Hearts, Zucchini, Tomato Confit, Lamb Basil Sauce

A Special Valentine’s Day Dessert Tasting

$125 per person
(Beverages, tax & 20% Service Charge Additional)

♥♥♥♥ ♥♥♥♥ ♥♥♥♥ ♥♥♥♥ ♥♥♥♥ ♥♥♥♥ ♥♥♥♥

** We will be requiring a credit card to make all reservations with a $25 per person cancelation fee if cancelled less than 24 hours

Reservations 203-438-8282
www.bernardsridgefield.com