Brunch Menu
11:00 – 12:30

Appetizers
Asparagus Soup, Roasted Corn, Leek, Sun Dried Tomato & Spring Garlic Quiche
Bibb, Endive, Arugula & Mesclun Salad with Toasted Almonds, Dried Cherries and Hearts of Palm, Goat Cheese Cigarette Almond Vinaigrette
Smoked Trout & Warm Fingerling Potato Salad, Asparagus, Horseradish Crème Fraiche Micro Greens
Duck, Pistachio & Truffle Terrine
Crab Cakes with Vegetable Slaw & Avocado, Cherry Tomatoes, Lemon Tarragon Dressing

Entrée
Roasted Sirloin Steak & Eggs with Fingerling Potatoes, Haricots Verts & Sautéed Spinach, Béarnaise Sauce
Eggs “Florentine” with Bernard’s House Smoked Salmon, Rusti Potatoes & Hollandaise Sauce
Sautéed Filet of Halibut, Spring Carrot Risotto, Asparagus, Fiddlehead Ferns, Morel Sauce
French Cut Breast of Chicken, Spring Garlic Potato Gnocchi, Leek Fondue, Haricots Verts, Artichoke Hearts, Sage Sauce
Beef Wellington
Baby Vegetables & Truffle Sauce - $10 supplement

Desserts
A Special Easter Trio of Desserts

$65.00 per Person
Appetizer, Entrée & Dessert

Beverages, 7.35% Tax & 20% service charge additional

Kids Brunch
Appetizer
Fresh Fruit Salad
Mixed Green Salad
Cheese Ravioli with Tomato Sauce

Entrée
French Toast, Bacon, Maple Syrup and Fresh Fruit
Roast Breast of Chicken Mashed Potatoes & Haricot Verts
Grilled Filet Mignon Fingerling Potatoes & Broccoli
Pasta with Tomato Sauce or Butter & Parmesan

Dessert
Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

$45.00 per child (Children under 12)
Appetizer, Entrée & Dessert

* We will be requiring a credit card to make all reservations with a $25 per person cancelation fee if cancelled less than 24 hours or does not show up

Reservations
203-438-8282
www.bernardsridgefield.com
Easter Sunday @
Bernard’s
April 17, 2022

Dinner Menu
1:30 – 6:30 PM

Welcome
Platine Blue Egg Custard, Spring Garlic & Shiitake, Leek & Parmesan, Micro Greens & Crisp Chorizo
Appetizer
(Select One)
Asparagus Soup, Roasted Corn, Leek, Sun Dried Tomato & Spring Garlic Quiche
Bibb, Endive, Arugula & Mesclun Salad with Toasted Almonds, Dried Cherries and Hearts of Palm with Goat Cheese Cigarette Almond Vinaigrette
Lobster, Root Vegetable & Shiitake Cannelloni Leek Fondue & Lobster Tarragon Sauce
Smoked Salmon, Avocado, Jalapeno, Creme Fraiche Pana Cotta, Cucumber Yucca Chip & Orange Aoili
Main Course
(Select One)
Sautéed Filet of Halibut, Spring Carrot Risotto, Asparagus, Fiddlehead Ferns, Morel Sauce
Roasted ½ Free Range Chicken, Spring Garlic Potato Gnocchi, Leek Fondue, Haricots Verts, Artichoke Hearts, Sage Sauce
Roasted Rack of Lamb Creamy Rosemary Polenta, Mint & Sweet Pea Custard & Niçoise Vegetables Rosemary Sauce
Beef Wellington, Baby Vegetables & Truffle Sauce

Special Easter Dessert Tasting

$125.00 per Person
Welcome, Appetizer, Entrée & Dessert

Beverages, 7.35% Tax & 20% Service Charge additional

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Kids Dinner
Appetizer
Fresh Fruit Salad
Mixed Green Salad
Cheese Ravioli with Tomato Sauce
Entree
Salmon Tournedos with Rice Pilaf, Baby Carrots & Haricots Verts
Roast Breast of Chicken Mashed Potatoes & Haricot Verts
Grilled Filet Mignon Fingerling Potatoes & Broccoli
Pasta with Tomato Sauce or Butter & Parmesan

Dessert
Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

$65.00 per child (Children under 12)
Appetizer, Entrée & Dessert

Beverages, 7.35% Tax & 20% service charge additional