Bernard’s Mother’s Day 2022 Menus
Sunday, May 8th

Mother’s Day Brunch 2022 - $70 Adults / Kids $45
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 Green Pea Ravioli, Asparagus & Pea Greens, Lobster Tarragon Sauce
Sauteed Filet of Bronzini, 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 - $10 supplement

Desserts
A Special Mother’s Day Trio of Desserts
Prix- Fixe $70.00
(Beverage, Tax & 20% service charge additional)

Children’s Brunch Menu - $45 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 / Roasted Sirloin with Fingerling Potatoes & Broccoli
Pasta with Tomato Sauce or Butter & Parmesan

Dessert
Chocolate Brownie with Vanilla Ice-Cream, Chocolate Sauce

* 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
Mother’s Day Dinner 2022 - $125 Adults / Kids $65
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 Green Pea Ravioli, Asparagus & Pea Greens, Lobster Tarragon Sauce
Spicy Tuna Tartar & Avocado Roll, Lotus Root Chips, Micro Greens & Spicy Aioli

Main Course
Sautéed Filet of Bronzini, 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

Prix- Fixe $125.00
(Beverage, Tax & 20% service charge additional)

Children’s Dinner Menu - $65 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 / Roasted Sirloin 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

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