THE BERNARDS INN
EST. 1907

# The Conservatory Dinner

## THE COCKTAIL HOUR

One Hour Premium Open Bar
One Hour Butler Passed Hors d'oeuvre...

## THE DINNER

### First Course (Select One)

Maine Lobster Bisque
brioche croutons, fines herbes

Forest Mushroom Soup
asparagus, black truffled croutons

Roasted Butternut Squash Soup
austrian pumpkin seeds, sage
(seasonal)

### Second Course (Select One)

Butter Lettuce Salad
red radish, crispy bacon, lemon tarragon vinaigrette

Watercress, Endive, Radicchio and Pears
toasted hazelnuts, Roquefort, sherry wine vinaigrette

Baby Spinach and Frisee Salad
dried apricots, spicy caramelized walnuts, fresh goat cheese

### Entrée (Select Two)

Roasted Chateaubriand
red wine & shallot demi-glace

Pan Roasted Amish Chicken
whole grain mustard sauce

Sautéed Atlantic Salmon
parsley and lemon pesto

East Coast Halibut
lemon caper sauce

Roasted Rack of Lamb
roasted garlic & rosemary jus
($7.00 per guest additional)

Chilean Sea Bass
Tomato, basil and fennel

### Dessert Tasting

Presented by our Pastry Chef Duane Hendershot
Complete Coffee & Tea Service

### $96.00 Per Guest

Plus 21% Service Charge and 7% New Jersey Sales Tax
A pre-count is required when there will be 20 or more guests,
due three days prior to the function date. Guaranteed
Minimums and Cancellation Policies will apply.
$125.00 Bartender fee