



THE BERNARDS INN  
EST. 1907

## *The Library Dinner*

### THE COCKTAIL HOUR

FOUR HOUR PREMIUM OPEN BAR  
ONE HOUR BUTLER PASSED HORS D'OEUVRE...  
ROASTED GARLIC HUMMUS, SPINACH ARTICHOKE DIP, BLACK OLIVE AND PIQUILLO  
PEPPER TAPENADE, WITH ASSORTED CRISPY CHIPS

### THE DINNER

HOUSE WINES POURED THROUGHOUT 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

#### \$116.00 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