



THE BERNARDS INN
EST. 1907

HAPPY VALENTINE'S DAY 2019

TO START

LOBSTER BISQUE

brioche croutons, fines herbes



SHRIMP -N- GRITS

creole butter, white grits, shellfish essence



SALT ROASTED BEETS

pumpernickel, gruyere crisp, red cabbage, pickled heirloom apples



BIG EYE TUNA TARTAR

fresh tumeric, winter orange, lentil cracker



SMOKED BISON CARPACCIO

charred beans, molasses aioli, crispy onions, apple



WHITE ASPARAGUS

parmesan, salsify, hazelnuts, hollandaise

shaved fresh black truffles \$15 supplement



CAESAR

crouton, white anchovy, parmesan

*As a courtesy to our other guests, the use of a cell phone or other electronic device
is discouraged in the dining room and at the bar.*



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ENTRÉES

FILET MIGNON

potato confit, bacon, blue cheese, caramelized onion jus



CERVENA VENISON

red cabbage, juniper, huckleberry, chestnuts



MISO SALMON

organic sweet potato, black trumpet mushrooms, toasted sesame



LONG ISLAND DUCK

wellington flavors, glazed turnips, truffle jus



TANDOORI MAINE LOBSTER

black lentil, tomato chutney, spiced basmati rice



WILD BASS

fondant potatoes, smoked clams, leeks, sun chokes



CAVATELLI

sage, butternut squash, pancetta, aged pecorino

A gratuity of 20% will be added to checks of parties of 6 or more persons.

CELEBRATING OVER 100 YEARS OF GRACIOUS HOSPITALITY



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DESSERTS

CHOCOLATE SEMI-FREDDO

red fruits, chocolate sable crumble

STRAWBERRIES AND CREAM

vanilla ice cream, strawberry sponge, vanilla meringue, strawberry compote

CHOCOLATE MINT LAYER CAKE

chocolate blackout cake, white chocolate mousse, mint ganache

PASSIONFRUIT TRIFLE

passionfruit cremeux, lemon whipped cream, frosted almonds

HOUSE MADE ICE CREAMS & SORBETS

SEASONAL FRESH BERRIES