



THE BERNARDS INN
EST. 1907

HAPPY VALENTINES 2020

AMUSE

WATERMELON

CHAMPAGNE - ROSE - APPLE

FIRST COURSE

SELECT ONE DISH

SHAVED HEIRLOOM APPLE SALAD

WATERCRESS — DUTCH ROOMANO — HAZELNUTS - CIDER

PORCINI MUSHROOM RISOTTO

DUCK — SALSIFY — SMOKED CHESTNUTS - BROTH

BLACK TRUFFLE BEEF TARTAR

GARLIC — SOY — CHICORY - LEMON

BUTTER POACHED LOBSTER (SUPPLEMENT \$10)

HONEYNUT SQUASH — VANILLA - BLOOMSDALE SPINACH — CAVIAR BUTTER



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SECOND COURSE

SELECT ONE DISH

DRY-AGED NEW YORK STEAK

ROOTS — SAUCE BORDELAISE — CHARRED ONION — YUKON POTATO

DAY BOAT DIVER SCALLOPS

FENNEL — CELERY ROOT — BELUGA LENTILS — SEA BEANS

FREE RANGE VEAL

PARISIAN GNOCCHI — TRUFFLE — POMEGRANATE

SCOTTISH STEELHEAD TROUT

ASPARAGUS — PEAS — DOUBLE SMOKED BACON — SHERRY

THIRD COURSE

SELECT ONE DISH

VANILLA AND ROSE PANNA COTTA

STRAWBERRIES — MERINGUE — ROSE GRANITA

TRIPLE CHOCOLATE MOUSSE CAKE

RASPBERRY — COCOA NIB - ESPRESSO

LEMON CHEESECAKE

BROWN BUTTER SHORTBREAD — BLUEBERRIES - THYME

PASSION FRUIT AND ALMOND SABLE

WHITE CHOCOLATE — KUMQUATS — CARDAMOM SOFT CREAM