



THE BERNARDS INN  
EST. 1907

## VALENTINE'S DAY TASTING MENU

SMOKED BEET TARTAR  
*crème fraîche, chives, paddlefish caviar*



WELLFLEET OYSTERS TRIO  
*rockefeller, roasted with ponzu and miso crème, chilled with tomato & jalapeno mignonette*



ASPARAGUS & BUTTER LEAF GREENS  
*hollandaise, truffle, avocado*



DUNGENOUS CRAB SALAD  
*ginger, green melon, kefir lime*



SURF & TURF  
*filet mignon, butter poached lobster, wild mushroom sauce*



TRIO OF ARTISANAL CHEESES  
*Kunik Buttons, Landaff, Cambozola Black Label*



VALENTINE'S DESSERT TASTING  
*chocolate ganache tart, crispy Nutella, valrhona chocolate, salted caramel,  
vanilla crème brûlée, champagne soaked strawberries*

EXECUTIVE CHEF TODD MARK MILLER