



THE BERNARDS INN
EST. 1907

CABARET NIGHT

FIRST COURSE

LITTLE GEM CAESAR
SOFT EGG — AGED PARMESAN — GARLIC CROUTON

-OR-

FRESH CORN BISQUE
FORAGED MUSHROOMS — BLACK TRUFFLE CRÈME FRAICHE

SECOND COURSE

GRIGGSTOWN CHICKEN
CARAMELIZED PARSNIP — CIPOLLINI ONION — HEIRLOOM APPLE RELISH

-OR-

SLOW ROASTED SALMON
SEASONAL VEGETABLE SUCCOTASH — BACON LARDONS — ROASTED TOMATO BEURRE
BLANC

-OR-

CAVATELLI PASTA
SWEET PEAS — ASPARAGUS — SOFT HERB PESTO

THIRD COURSE

TRES LECHES CAKE
CRUSHED STRAWBERRIES — VANILLA WHIPPED CREAM — MERINGUE

-OR-

WARM CHOCOLATE BROWNIE
PEANUT BUTTER — HICKORY MARSHMALLOW — CANDIED HAZELNUTS

EXECUTIVE CHEF: TODD MILLER