



THE BERNARDS INN  
EST. 1907

HAPPY VALENTINE'S DAY 2018

**TO START**

BUTTERNUT SQUASH & ROSEMARY SOUP

*brown-butter & ginger snap crumble, nutmeg crème fraîche, brussels sprout leaves*

LOBSTER BISQUE

*brioche croutons, fines herbes*

ROASTED BEAUSOLEIL OYSTERS

*toasted brioche crumbs, champagne sauce, saffron mussel rouille*

SALT ROASTED BEETS

*cucumber yogurt, bulgur wheat, red mustard greens, heirloom apples*

BIG EYE TUNA TARTAR

*pickled sun chokes, chilies, winter citrus, fresh herbs*

FOIE GRAS FRENCH TOAST

*roasted apple, amaretto, sherry syrup*

SPANISH OCTOPUS

*peppery lentils, roasted garlic, sherry, chorizo jus*

ENDIVE CAESAR

*green beans, white anchovy, parmesan*

WEDGED LITTLE GEM

*preserved vegetables, cambozola blue cheese, buttermilk dressing, soft egg*

*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**

HERB CRUSTED FILET MIGNON

*creamed kale, grilled asparagus, madeira jus*

GRIGGSTOWN PHEASANT

*butternut squash, tomatillo, crumbled mole*

CERVENA VENISON

*red cabbage, caraway seed, shaved chestnuts, quince*

SEARED HALIBUT

*cauliflower, meyer lemon, laudemio olive oil, cerignola olives*

LONG ISLAND DUCK BREAST

*kumquats, smoked parsnips, braised endive ginger confit*

MAINE LOBSTER THERMIDORE

*wild mushrooms, dry sherry, black truffle*

PAN ROASTED DIVER SCALLOPS

*yukon potato puree, fresh herbed gremolata, roasted hudson valley apples, watercress*

FRESH CRAB CAVATELLI

*white asparagus, green asparagus, madras curry, fresh bay*

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

**CELEBRATING OVER 100 YEARS OF GRACIOUS HOSPITALITY**