



Bernard's

p 203-438-8282 | f 203-431-3614 | www.bernardsridgefield.com
Ridgefield, Connecticut

Awards:

Best Overall Restaurant 2014, Connecticut Magazine
Best French Restaurant 2013-2014, Connecticut Magazine
Best Brunch 2013-2014, Connecticut Magazine
Best Chef 2008, Connecticut Magazine
Extraordinary to Perfection, Zagat's 2014 – Food 27/Décor 26 / Service 27
Star Diamond Award 2008
DiRona Distinguished Restaurants Award
4 Stars, New York Time
Best of Award of Excellence, Wine Spectator 2004-2015

Bridal/Baby Shower Packages 2021

Option #1

Three Course Luncheon
Selection of 1 Appetizer, 2 Main Courses and 1 Dessert, coffee or tea
\$45.00 per person

Option #2

Three Course Luncheon + 2 Passed Hors d'oeuvres
Selection of 1 Appetizer, 2 Main Courses and 1 Dessert, coffee or tea
\$51.00 per person

Option #3

Luncheon + Wine Package
2 Passed Hors d'oeuvres
Selection of 1 Appetizer, 3 Main Courses and Dessert
House Red and White Wine served with Lunch, sodas, coffee or tea
Beverages before lunch on consumption
\$60.00 per person

Hors d'œuvres

Cold

Ratatouille and herb cheese tarts - V
Fresh Fig & Herb Cheese with Pistachio - V
Grape Tomatoes & Mozzarella with basil aioli - V
Mediterranean & White Bean Tart - VE
Roasted Pepper Crostini - VE
Endive Leaves filled with Roquefort cheese and walnuts - GF / V
Hummus in Parmesan Tuile with toasted pecan GF / V
Seared Tuna with olive tapenade
Smoked Trout with horseradish cream
Salmon Tartar on Pomme Maxime
Crabmeat and Mango Canapé - GF
Lobster and Tarragon Canapé
Smoked Salmon Rosette
Sesame Crusted Tuna on Rice Cracker, wasabi aioli - GF
Shrimp & Fennel tartlets
Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup
Pate Mousse on pomme gaufrette with fried leeks - GF
Curried Chicken with apple and almonds
Beef Carpaccio & Micro Arrugula in parmesan taco - GF
Foie Gras Gougere

Hot

Baked Vegetable Spring Rolls with sesame sauce - V
Truffle & Fontina Cheese Risotto Balls - V
Mini Grilled vegetable pizza - V
Warm Onion confit tarts - V
Wild Mushroom Quesadillas - V
Basil and Parmesan Risotto Cakes with Tomato Compote - V
Spiced Shrimp on Grits Cake with pickled vegetables - GF
Crab Cakes with lemon and thyme sauce
Skewered Shrimp with green chili pesto - GF
Coconut Shrimp with mango chutney
Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
Bernard's Homemade Sausage in a Blanket, truffle mustard
Peking Duck with hoisin sauce
Mini Filet Mignon and mushroom kebabs - GF
Crispy Asparagus and prosciutto straws
Braised Short Rib and Parsnip Spring Rolls
Chicken Satay with peanut sauce - GF
Sweet Potato Fritters with Grilled Lamb

\$3 per person, per hors d'oeuvre

Appetizers

Mesclun Salad with Pecans & Pears

Mesclun, Bibb & Endive Salad with Julienne Apples, Dried Cranberries, Toasted Pumpkin Seeds, Goat Cheese Cigarette, Bouquet de Pommes Vinaigrette

Romaine Lettuce, Golden Croutons, Anchovy and Parmesan Cheese Dressing

Kale Salad, Apples, Cranberries, Hearts of Palm, Toasted Pecans & Parsnip Chips, Lemon Dressing

Arugula Salad, shaved fennel & pine nuts

Butternut Squash Soup, Wild Mushrooms, Root Vegetables & Toasted Pecan Crostini

Soup du Jour

Lobster Bisque, Lobster Flan, Golden Croutons

Wild Mushroom Risotto, Fava Beans, Parmesan Cheese

Season Vegetarian Ravioli – Butternut Squash Ravioli
Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Artichoke, Tomato & Avocado Napoleon
Micro Greens & Sun Dried Tomato & Basil Vinaigrette

Spicy Tuna Tartar in a Potato Cage
Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing - \$4 supplement

Lobster, Shitake & Leek Lasagna
Tarragon, Lobster Sauce

Baby Pumpkins filled with Pumpkin Mousseline & Sautéed Shrimp
Wild Mushrooms & Cèpe Sauce (Seasonal)



Entrées

Eggs Benedict with Rusti Potatoes & Fricassee of Vegetables

Frittata - Choice of Spinach, Tomato Confit, Asparagus & Goat Cheese, Fines Herbs

Grilled Chicken Cutlet Salad, Arugula, Hearts of Palm, Artichoke Hearts, Truffle Vinaigrette

Jumbo Lump Crabmeat Salad, Haricots Verts, Hearts of Palm, Citrus & Lemon Chive Dressing
\$10 supplement

Warm Lobster Salad with Frisée, Endive, Butternut Squash, Haricots Verts, & Wild Mushrooms, Truffle Vinaigrette \$12 supplement

Sesame Crusted Tournedo of Salmon

Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc

Oven Roasted Mahi Mahi Filet

Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth

Homemade Basil Linguini with Sautéed Shrimp & Niçoise Vegetables, Tomato Sauce, Basil Oil

Season Vegetarian Ravioli – Butternut Squash Ravioli

Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Roasted French Cut Breast of Chicken, Truffle Mashed Potatoes, Pearl Onions, Haricots Verts, Thyme Sauce

Lamb Stew infused with Rosemary & Orange, served with Creamy Polenta & Seasonal Vegetables

Grilled Pork Tenderloin,

Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce

Duck Leg Confit “Forestière” Potatoes, Mushrooms & Spinach

Braised Veal Breast, Sardinia Pasta, Broccoli Rabe, Artichoke Hearts, Tomato Confit, Morel Sauce

Braised Short Ribs of Beef, Celery Root Puree, Wild Mushrooms & Seasonal Vegetables, Red Wine Sauce

Grilled Flat Iron Steak, Sautéed Fingerling Potatoes, Roasted Carrots, Pearl Onions, Spinach, Wild Mushrooms, Red Wine Sauce

Dessert

Special Cake for the Occasion served with Sorbet, Fresh Berries and Crème Anglaise

Options

White cake, choc mousse filling / dark choc cake, white choc mousse / white cake with raspberry mousse / dark choc cake with rasp mousse / vanilla butter cream / chocolate ganache frosting / lemon cake w/ lemon custard filling / carrot cake / mocha cake / Opera cake /

Most popular is dark choc cake white choc mousse

Or any one of our Desserts from our Dessert Menu

Additional Options

In addition to our House Wine, you are welcome to select from our Award-Winning Wine List

Supplemental Stationary Hors d'oeuvres (Ask Sarah)

Additional Hors d'oeuvres \$ 3.00 each, per person

Mimosa Bar \$9.00 per person + \$42 per bottle house sparkling

First Hour of Deluxe Open Bar \$19.50 per person

Open Bar, each additional Hour \$15.00 per person

Coat check \$3 per guest

Private Dining Rooms

The Monkey Room - Maximum Number of guests 22

The Tea Room - Maximum Number of guests 40

The Wine Room with Fireplace- Maximum Number of Guests 20

The Front Room - Maximum Number of Guests 60

Entire First Floor - Maximum Number of Guests 140

Upstairs Room with Bar & Fireplace, Deck overlooking Gardens - Maximum Number of Guests 80

The Exclusive use of Bernard's is also available -Maximum Number of Guests 150

For Exclusive use of Bernard's, a **minimum** Food and Beverage cost is required on

Saturday afternoons - \$6,000.00

Sunday afternoon - \$7,000

Bernard's also offers Beautiful Gardens for Cocktails or for an
Outdoor Luncheon (weather permitting)

22 % Service Charge & 7.35 % tax is additional

A 25% Deposit is required to secure the Reservation, Refundable only if the Date is rebooked by a Comparable Sized Party.

If you have any questions or would like to schedule a time to visit Bernard's please
contact:

Sarah Bouissou – Owner / Events Coordinator

Bernard's
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Ridgefield, CT 06877