



THE BERNARDS INN
EST. 1907

HAPPY THANKSGIVING 2016

A P P E T I Z E R S

DUCK SAUSAGE

lentil salad, mango, fennel, autumn spiced yogurt, grilled scallion chimichurri

SEARED FOIE GRAS

pickled apple, miso caramel, hazelnut crumble, tarragon-apple gelée

SWEET POTATO RAVIOLI

Austrian pumpkin seeds, black truffle Pecorino, sage & brown butter sauce

HAMACHI SASHIMI

pickled cranberries, Asian pears, jalapenos, tempura sesame, yuzu, shiso

BAKED CAPE MAY OYSTERS

pancetta, garlic, lemon, oregano, panko breadcrumbs

ROASTED BUTTERNUT SQUASH SOUP

banana bread croutons, bittersweet chocolate caramel, oregano

LOBSTER BISQUE

brioche crouton, fines herbes

BABY ORGANIC GREENS

dried cranberries, apple, candied pecans, blue cheese, maple & balsamic vinaigrette

FIGS & PROSCIUTTO

toasted quinoa, Idiazabal cheese, baby arugula, Marcona almonds, local honey

ROASTED BEETS

sheep's milk ricotta, pistachios, citrus-carrot vinaigrette, black olive, spinach

*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

GRIGGSTOWN FARM TURKEY

cornbread stuffing, citrus cranberry chutney, potato purée, haricots verts, yams, pearl onions, gravy

CERVENA VENISON

Swiss chard, yellow turnips, gooseberries, chestnuts, ancho chili & chocolate sauce

NIMAN RANCH PORK OSSO BUCCO

apple cider braised, barley risotto, spaghetti squash, ginger, sesame, & cilantro gremolata

ROULADE OF GRIGGSTOWN PHEASANT

foie gras, black truffle, chanterelles, celery root purée, Brussels sprout leaves, marjoram jus

FILET MIGNON

cauliflower & blue cheese gratin, crispy onions, sauce au poivre

MAINE LOBSTER

parsnip & coconut purée, garlic, escarole, spicy clementines, black trumpet mushrooms

NEW ZEALAND KING SALMON

lemon confit & leek risotto, kabocha pumpkin, porcini marmalade, spiced red wine

BRIOCHE CRUSTED HALIBUT

sunchokes, baby root vegetables, cream, smoked clams, thyme

AHI TUNA & FOIE GRAS

roasted purple cauliflower, beets, golden raisin & caper purée, hazelnuts, tamari reduction

For your convenience a 20% gratuity will be added to your check.

CELEBRATING 100 YEARS OF GRACIOUS HOSPITALITY