



THE BERNARDS INN  
EST. 1907

HAPPY VALENTINE'S DAY 2013

**A P P E T I Z E R S**

**BLACK BASS CRUDO**

*blood orange, hearts of palm, citrus condiment, bonshimeji, micro red mustard*

**BEAU SOLEIL OYSTER ON THE HALF SHELL**

*champagne & green apple mignonette*

**POTATO GNOCCHI**

*lamb sausage, organic egg, piperade, baby arugula, gruyere sauce*

**SEARED HUDSON VALLEY FOIE GRAS**

*banana bread, kumquat chutney, coconut & plantain granola, candied macadamia nuts*

**CRISPY SWEETBREADS**

*spiced carrot purée, fennel, braised beet greens, preserved lemon, currant & Banyuls reduction*

**WINTER VEGETABLE POT-AU-FEU**

*calamari, shrimp, escargot, winter vegetables, surryano ham bouillon*

**PORTUGUESE OCTOPUS "CARPACCIO"**

*fingerling potatoes, meyer lemon, pickled mustard seed, pumpernickel, green olive vinaigrette*

**ROOT VEGETABLE CHOWDER**

*applewood smoked bacon, rutabaga, turnips, celery root, carrots, thyme*

**LOBSTER BISQUE**

*brioche crouton, fines herbes*

**MIXED ORGANIC BABY GREENS**

*toasted hazelnuts, Comté, pears, orange-poppy seed vinaigrette*

**ENDIVE & JICAMA**

*ruby red grapefruit, grilled pineapple, pickled red onion, avocado, cilantro, agave vinaigrette*

**WINTER CITRUS & CELERY HEART**

*taggiasca olive, cuttlefish, upland cress, puffed quinoa, black truffle vinaigrette*

*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.*



THE BERNARDS INN  
EST. 1907

HAPPY VALENTINE'S DAY 2013

**ENTRÉES**

**LONG ISLAND DUCK**

*vanilla turnips, leg confit, pain perdu, beet & clove gastrique, cippolini onion & clementine marmalade*

**CERVENA VENISON**

*caramelized eggplant, farro, cocoa nib, maitake mushroom, walnut, warm sunchoke vinaigrette*

**BUTTERMILK POACHED GRIGGSTOWN CHICKEN**

*leg roulade, leek fondue, celery root, potato & ham mille feuille, whole grain mustard jus*

**BERKSHIRE PORK LOIN**

*jerk spiced belly, apple-rosemary purée, boniato, Brussels sprout leaves, parsnips, licorice jus*

**DRY-AGED SIRLOIN**

*aged gouda potato gratin, spinach purée, Vidalia onion crisps, foie gras sauce*

**BRAISED SHORT RIB & MAINE LOBSTER**

*tamarind, pickled mango, ginger, lemongrass, white sweet potato purée, baby bok choy, tarro chips*

**ARCTIC CHAR**

*braised red cabbage, haricots verts, almonds, horseradish crème fraiche, potato pancakes*

**CHATHAM COD**

*Steel-cut oats, morcilla, manila clams, sofrito, baby leeks, almond & herb pistou*

**AMERICAN RED SNAPPER**

*mushroom & fennel a la Greque, artichokes, grapefruit, mussels, warm shellfish vinaigrette*

*A gratuity of 20% will be added to checks of parties of 7 or more persons.*

**CELEBRATING 100 YEARS OF GRACIOUS HOSPITALITY**



THE BERNARDS INN  
EST. 1907

## WELCOME TO THE BERNARDS INN

### EXECUTIVE CHEF COREY W. HEYER

Inspired by the finest seasonal ingredients and fueled by the desire to create a memorable dining experience for our guests, Chef Corey W. Heyer presents our Valentine's Day Menu.

Chef Heyer arrived at The Bernards Inn in 2004 with critical acclaim and the ambition to continue The Bernards Inn's tradition of culinary excellence. His progressive American cuisine has earned rave reviews and a loyal following of patrons who appreciate award-winning food and attentive service, all amid the comfortable and gracious surroundings of the Inn.

Chef Heyer begins by seeking out the freshest ingredients at the peak of their season from the Inn's own expansive garden of vegetables and herbs, local purveyors, farmers and fishermen alike. Our proximity to the New York meat and fish markets, as well as the bountiful ports of the Jersey Shore, offer an abundance of fresh foods which provide the foundation for Chef Heyer's creative cuisine. Light in style and carefully prepared to allow key ingredients to express their true flavors, each dish is designed and presented to delight our guests.

We hope you enjoy your dining experience at The Bernards Inn as more than a meal, but an escape into a memorable experience of fine dining, impeccable service and warm hospitality that has become the hallmark of our establishment.

## ROMANCE FOR TWO

### ENTREES

#### RACK OF LAMB

*rösti potatoes, cipollini onions, roasted fennel, garlic confit, rosemary jus*

#### ROASTED CHATEAUBRIAND

*spinach, forest mushrooms, baby root vegetables, potato purée, sauce Bearnaise*

#### ARTICHOKE & CRAB STUFFED LOBSTER

*fingerling potatoes, baby carrots, Brussels sprouts, black truffle butter*

### DESSERT

#### CHOCOLATE TASTING FOR TWO

*Chef de Cuisine: Jason Ramos*