



St. Bernard's Wine Cellar
#4
PARIS/NORMANDY

Soup

Soupe de Chou-Fleur

Creamy cauliflower soup with petite celery leaves

Appetizer

Poisson avec Choux

*Seared monkfish wrapped in braised savoy cabbage, with
pancetta lardons, crispy shallots and calvados glaze*

Salade

Salade Verte

*Warm baby spinach salad tossed with a hazelnut vinaigrette,
cabernet-soaked figs, and warm camembert cheese*

Entrée

Canard

*Duck two ways; Seared duck breast served with a savory duck confit crêpe
with pommes Anna, roasted sunburst squash and a smoked cherry sauce*

Dessert

Poires Tatin

*Pear and cinnamon tart with a pistachio crust, house-made cinnamon
ice cream, pecan praline and cognac sauce*