

Bernadette's

5405 Highway 44
Burnside, Louisiana

225-473-9000
www.bernadettesrestaurant.com

FIVE COURSE DINNER

With Wine Parings

Scallops St. Germain

Sauteéd Fresh Scallops served with Fresh Baby Spinach and Cherry Tomato topped with Brown Meuniere Sauce

Eggplant Crab Cake

Baked Crab Cake topped with Beurre Blanc Sauce served with Julienne of Butter Lettuce

Mixed Green Salad

Served with house dressing French Vinaigrette

Petit Filet Marchant de Vin

Filet sauteéd in Butter topped with Red Wine, Fresh Mushrooms, Demi Glace Reduction

Crepes Suzette

Ask your server for details

SEVEN COURSE DINNER

With Wine Parings

Foie Gras

Pan Sauteéd with Glazed Red Onions topped with a Blueberry Port Wine Sauce

Le Veloute de L'Ognion Rouge

Soup Veloute of Red Onion

Les Cotes D'Agneau

Lamb Lollipops cooked to perfection and topped with Mint Jelly, Bread Crumbs, Garlic, Shallots and Butter Sauce

Le Veau Piccata

Fresh Baby White Veal pan sauteéd with Capers, Artichoke Hearts and Lemon Butter Cream Sauce

Mousseline de Poisson

Fresh Filet of Fish Roll with Crawfish Mousse, poached with Champagne and topped with Champagne Beurre Blanc Sauce

Canard A L'Orange

Duck Breast cooked to perfection Flambé with Grand Marnier topped with Mandarin Segments, Demi Glace Sauce

Crepes Sensation

Ask your server for details