

# TASTE OF *Bern's* AT haven

## APPETIZERS

<b>French Onion Risotto</b> \$15 bern's cheese blend, sherry, pearl onions	<b>Steak Tartare</b> \$17 caper, shallot, cornichon, egg yolk, rye toasts
<b>Shrimp Cocktail</b> \$22 classic cocktail, gochujang cocktail	

## ENTREES

all cuts come with choice of horseradish cream, truffle compound butter, red wine jus, or gorgonzola fondue

<b>8oz Filet Mignon</b> \$41	<b>30oz Dry-Aged Porterhouse</b> \$89
<b>14oz Dry-Aged Delmonico</b> \$52	<b>Rack of Lamb</b> \$52
<b>10oz Dry-Aged Strip</b> \$39	

## SIDES

<b>Creamed Spinach</b> \$13 bacon fat, taleggio, crispy ham	<b>Roasted Asparagus</b> \$14 yuzu kosho hollandaise
<b>Lobster Mashed Potatoes</b> \$27 poached lobster, coral butter, chives	<b>Steak House Mushrooms</b> \$13 port wine cream

## DESSERTS

<b>Peanut Butter Truffle</b> \$15 oreo brownie, peanut butter mousse, caramel milk chocolate mousse, peanut butter fudge swirl ice cream	<b>Banana Cheese Pie</b> \$12 banana cream cheese mousse, almond praline, fresh bananas, whipped cream
<b>Macadamia Nut Sundae</b> \$15 waffle cone bowl, whipped cream, toasted macadamia nuts, valrhona hot fudge	

## WINE

### FRANCE

<b>1978 Ogier Vacqueyras</b> \$190
<b>1978 Jaboulet-Vercherre Crozes-Hermitage</b> \$130
<b>1985 Vidal-Fleury Cotes du Rhone Cairanne</b> \$75
<b>1989 Chateau Ducru-Beaucaillou Saint-Julien</b> \$780
<b>1992 Chateau Montrose Saint-Estephe</b> \$1050
<b>2002 Chateau Cantemerle Haut-Medoc</b> \$295
<b>2008 Domaine Rene Leclerc Gevery-Chambertin 1er Cru Lavaux St. Jacques</b> \$200
<b>2011 Marquis de Calon Saint-Estephe</b> \$145

### AMERICA

<b>1974 Concannon Petite Sirah</b> \$125
<b>1993 Merryvale Profile Red Wine</b> \$215
<b>2006 Long Meadow Ranch Cabernet Sauvignon</b> \$135

### ITALY

<b>1997 Tenuta Luce La Vite Lucente Toscana IGT</b> \$85
<b>2010 Conti Costanti Brunello di Montalcino</b> \$295