

Charcuterie	\$ 1/2 lb
Bresola Salumerie Biellese	\$25.65
Chorizo Seco Salumeria Biellese	\$12.50
Finochietta Salumeria Biellese	\$12.99
Molisana Olli Salumeria	\$14.75
Napolitana Salumerie Biellese	\$14.50
Pancetta Salumeria Biellese	\$8.95
Prosciutto di Parma Galloni 16 Month	\$9.80
Salame al Tartufo Charlito Cocino	\$19.95
Salame Gentile Fra' Mani	\$14.00
Serrano Ham Redondo Iglesias	\$11.25
Sopressata Salumeria Biellese	\$12.50
Speck Salumerie Biellese	\$12.60
Wild Boar Cacciatorini Salumeria Biellese	\$18.85
Charcuterie Platter Design	\$10 each
Disposable Platter Small (4-6pp)	\$5.00
Disposable Platter Large (6-12pp)	\$8.00
Customers Platter	

Caviar		
Alaskan Salmon Caviar USA 4.5oz (125 grams)	\$20.00	
Almas Ara Caviar Spain 15 g	\$42	30g \$84
Hackleback Caviar USA 1oz (28 grams)	\$35.00	
Russian Ossetra Israel 1 oz (28 grams)	\$109.00	
Blini (30)	\$11.00	
Lemon Crème Fraiche Large 8 oz	\$6.00	
Lemon Crème Fraiche Small 4 oz	\$3.00	

Notes _____

Total Amount \$ _____

Name _____
 Phone _____
 CC # _____
 Exp _____ House # _____ Zip _____
 v code _____
 Pick up _____

Date : _____ Time: _____

Dec 23	9am-12pm _____
	12-3pm _____
	3pm -6pm _____
Dec 24	9am - 12 pm _____
	12-3pm _____
Jan 31	9am -12 pm _____
	12-3pm _____
	3pm -6pm _____



No. 109 Cheese and Wine
 109 Danbury Road, Ridgefield CT 06877
 T. 203 438 5757
www.109cheeseandwine.com
www.bernardsridgefield.com

Holiday Menu 2011

Selection of Hand cut Artisan Cheese,
 Charcuterie, Hors d'œuvres, plus
 from Bernard's
 salads, soups, main Course & side
 dishes to complete your Holiday
 menu. Call to place your order 203
 438 5757



109 CHEESE & WINE

Bernard's Gourmet To Go "A 109 Exclusive"

Soup and Stews	Price	Order
Butternut Squash Soup (4pp) Quart	\$10.00	_____
Lobster Bisque (4pp) Quart	\$15.00	_____
New England Clam Chowder (3pp) Quart	\$15.00	_____
Cassoulet in Crock (Serves 2)	\$35.00	_____
Beef Short Ribs with root vegetables & Red Wine in crock (Serves 2)	\$36.00	_____
Salad		
Baby Greens with Toasted Pumpkin Seeds, Dried Cranberries with Apple Cider Vinaigrette (serves 2)	\$10.00	_____
Hors d'oeuvres		
Baked Vegetable Spring Rolls (6 pieces)	\$12.00	_____
Brie en Croute Raspberry (8 oz)	\$20.00	_____
Flat Bread Pizza Butternut squash, swiss chard, wild mushrooms and parmesan	\$10.00	_____
Flat Bread Pizza Grilled Vegetable & 3 Cheese	\$10.00	_____
Flat Bread Pizza Truffle Pistachio Sausage with brussel sprouts	\$10.00	_____
Pigs in a blanket (Pork, Sundried tomato, pine nuts sausage) (16 pieces)	\$16.00	_____
Risotto Balls Truffle & Fontina (15 pieces)	\$18.75	_____
Spiced Lamb Feta Purses (12 pieces)	\$18.00	_____
Seafood Quiche Bites (shrimp, scallop, lobster) (12 pieces)	\$15.00	_____
Appetizer's		
Pumpkin Truffle Ravioli (12 pieces) try with Porcini or Morel Sauce	\$18.00	_____
Lobster and Tarragon Ravioli (12 pieces) Try with Lobster Sauce	\$18.00	_____
Butternut Squash Leak and Sage Cannelloni with Vodka Sauce(2 servings)	\$18.00	_____
Main Course and Sides		
Beef Wellington with Truffle Sauce—per serving	\$30.00	_____
Baby Brussel Sprouts "a la Francaise" with caramelized onions and bacon (3-4pp) 1 lb	\$16.00	_____
Beef Bourguignon with mushrooms, bacon and onion - per serving	\$20.00	_____
Cranberry Chutney, apples, orange zest,ginger & maple syrup (3-4pp) pint	\$9.00	_____
Haricot Verts Almondine (3-4pp) 1 lb	\$16.00	_____
Mashed Potatoes (3-4pp) 1 lb	\$12.00	_____
Mashed Potatoes with Goat Cheese (3-4pp) 1 lb	\$14.00	_____
Mashed Potatoes with Truffle (3-4pp) 1 lb	\$16.00	_____
Potato and Sage Gnocchi	\$12.00	_____
Roasted Chestnuts and cipolini onions (3-4pp) 1 lb	\$16.00	_____
Roasted Root Vegetables and Caramelized Cipolini Onions (3-4pp) 1lb	\$11.50	_____
Salmon en Croute—per serving	\$26.00	_____
Sauteed Wild Mushrooms (3-4pp) 1/2 lb	\$25.00	_____
Sauces	Small Serves 6	
pp		
Truffle Sauce Small	\$16.00	_____
Peppercorn Sauce Small	\$12.00	_____
Red Wine Sauce Small	\$14.00	_____
Morel Sauce Small	\$16.00	_____
Porcini Sauce Small	\$16.00	_____
Lobster Tarragon Sauce Small	\$12.50	_____

Stocks	
Chicken Stock Quart	\$6.00
Vegetable Stock Quart	\$6.00
Fish Stock Quart	\$6.00
Lobster Stock Quart	\$12.00
Veal Demi Glace Pint	\$10.00
Pates, Spreads, Smoked Fish	\$1/2 lb
French Country Truffle Pate	\$7.50
Duck Truffle Pistachio Pate	\$15.00
Wild Boar & Morel	\$15.00
Mini Foie Gras Terrine in crock	\$40.00
Foie Gras Mousse	\$20.00
Duck Rilette	\$10.00
Chicken Liver Mousse	\$10.00
Bernard's Smoked Salmon	\$19.50
Bernard's Smoked Trout	\$14.00
Smoked Trout Spread 8oz	\$12.00
Smoked Salmon Spread 8oz	\$14.00
Misc:	
Spring Roll Sauce 4oz	\$2.00
Truffle Mustard 4oz	\$4.00
SWB Crisps	\$8.00
Duck Fat 8oz	\$6.00

The 109 Staff Holiday Selection (8-12pp) approx. 1/2 lb each

Delice de Bourgoune Triple Crème France (Cow)	\$75.00
Creмоса Tartufo Luigi Guffanti Italy (Goat)	
Jersey Blue Switzerland (Cow)	
Fiscalini Bandaged Cheddar California (Cow)	
Manchego encrusted with Rosemary Spain (Sheep)	
Dried Fruit and Nuts	
Water Wheel Crisps (2 boxes)	



109 Cheese Selection (P) Pasteurized (U) Unpasteurized \$ 1/2 lb

Abbaye de Belloc Sheep (P) France	\$14.55
Beemster XO 26 month Aged Gouda Cow (P) Holland	\$9.79
Boucheron Goat (P) France	\$9.26
Brie de Meaux Cow (P) France	\$9.75
Cowgirl Creamery Mt. Tam Cow (P) California	\$16.70
Cypress Grove Humbolt Fog Goat (P) California	\$13.95
Cypress Grove Midnight Moon Goat (P) California	\$14.50
Delice de Bourgogne Cow (P) France	\$10.25
Fiscalini Bandaged Cheddar Cow (U) California	\$15.00
Gorgonzola Cremifacto Luigi Guffanti Cow (P) Italy	\$11.27
La Tur Alta Langa Sheep/Cow/Goat (P) Italy	\$14 each
Manchego 8 month Sheep (U) Spain	\$9.96
Montgomery Cheddar Neals Yard(U) England	\$13.95
Parmesan Reggiano Vacche Rosso Luigi Gufanti Cow (U) Italy	\$19.50
Piave Vecchio Cow (P) Italy	\$10.50
Pierre Robert Cow (P) France	\$13.68
Point Reyes Blue Cow (U) California	\$10.52
Roquefort Papillon Blue Sheep (U) France	\$19.39
Stilton Colston Basette Neals Yard (P) England	\$12.30
Uplands Pleasant Ridge Reserve Cow (U) Wisconsin	\$16.90
Vermont Butter and Cream Cremont Goat (P) Vermont	\$10.50 each
Wild Spitz Rolf Beeler Cow & Goat (U) Switzerland	\$12.95

Let us design a beautiful Cheese Platter for you. Select your Cheeses above and Add:

Cheese Platter Design	\$5 Each
Dried Fruit Selection	\$8.00
Grapes	\$7.00
Almonds	\$5.50
Sweet and Spicy Pecans	\$6 Sm _____ Large
Disposable Platter Small (4-6pp)	\$4.00
Disposable Platter Large (6-12pp)	\$6.00
Customers Platter	_____