

Happy Holidays

Cheese

Charcuterie

Wine

Gourmet Foods

Bernard's



Name _____ Phone _____

Address _____ Zip _____

CC# _____ exp. _____ vcode _____

Pick up:

Sunday December 23 12pm-4pm _____

Monday December 24 9 am-12 noon _____
Noon- 3pm _____

Monday December 31 10am - 12 noon _____
Noon- 3pm _____
3pm-6pm _____

109
CHEESE
& WINE

Other: _____

No. 109 Cheese and Wine
Call for ordering 203.438. 5757 or stop by

109cheeseandwine.com - 109 Danbury Road, Ridgefield Connecticut 06877

CHEESE	(P) Pasteurized	(U) Unpasteurized	\$ 1/2 lb.	QUANTITY
Abbaye de Belloc (P) Sheep, France			\$ 14.55	_____
Bianco Sardo (U) Sheep, Italy			\$ 12.56	_____
Brie Fermier (P) Cow, France			\$ 11.50	_____
Cabot Clothbound Cheddar (P) Cow, Vermont			\$ 12.99	_____
Coupole (P) Goat, Vermont			\$ 16.00 each	_____
Cowgirl Creamery Mt. Tam (P) Organic Cow, California			\$ 18.99	_____
Delice de Bourgogne Triple Crème (P) Cow, France			\$ 10.25	_____
Fromage d’Affinois (P) Cow, France			\$ 8.95	_____
La Tur (P) Sheep, Cow, Goat blend, Italy			\$ 15.00 each	_____
Lake’s Edge (P) Goat, Vermont			\$ 15.25	_____
Manchego (U) Sheep, Spain			\$ 9.96	_____
Midnight Moon (P) Goat, Holland			\$ 13.95	_____
Monte Enebro (P) Goat, Spain			\$ 19.50	_____
Piave Vecchio (P) Cow, Italy			\$ 10.50	_____
Pierre Robert Triple Crème (P) Cow, France			\$ 13.68	_____
Quebec 6 year Cheddar (U) Cow, Canada			\$ 14.50	_____
Rogue River Blue (U) Organic Cow, California			\$ 25.49	_____
Roquefort Carles (U) Sheep, France			\$ 16.63	_____
Rupert (U) Cow, Vermont			\$ 13.50	_____
Rush Creek Reserve (U) Cow, Wisconsin			\$ 39.00 each	_____
Sottocenere with black truffles and cinnamon ash (P) Cow, Italy			\$ 14.97	_____
Stilton, Colston Bassett (P) Cow, England			\$ 13.35	_____
Taleggio (P) Cow, Italy			\$ 7.65	_____
Wild Spitz (U) Cow and Goat, Switzerland			\$ 12.95	_____

CUSTOM CHEESE PLATTERS	PRICE	QUANTITY
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Let us design a custom cheese platter for you! Select your cheeses and add:

Cheese Platter Design	\$ 5.00	_____
Disposable Platter	\$ 6.00 sm (4-6 ppl)	_____
	\$ 8.00 lg (6-12 ppl)	_____
Dried Fruit Selection	\$ 8.00	_____
Grapes	\$ 5.00	_____
Figs	\$ 5.00	_____
Marcona Almonds from Spain	\$ 7.95	_____
Sweet and Spicy Pecans	\$ 6.00 small	_____
	\$12.00 large	_____

Cheese Platter	6-9 people \$55	10-14 people \$75
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3- 4 Cheeses selected at the peak of perfection, fruit, nuts, and an assortment of crackers beautifully displayed on a platter.

Cheese Platter and Charcuterie Platter	6-9 people \$75	10-14 people \$110
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3 Cheeses, 3 Salami, fruit, nuts, displayed on two platters and an assortment of crackers.

The “109 Grand” Platters	15-20 people \$175
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The “109 Grand” assortment of 5 cheese, 4 salami’s, 2 pates, fruit, nuts, crackers, and olives beautifully displayed on two platters

109 STAFF FAVORITES CHEESE PLATTER	10-15 people \$95
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Celebrate the holidays with fine cheeses from the world’s best cheese artisans! Each platter will be beautifully designed and feature: Approx 1/3 lb of each cheese, grapes, dried figs and an assortment of crackers. Serves 10-15pp

Shropshire Blue, Neal’s Yard	<i>Creamy, savory cheese with a slight yeasty bite from the blueing</i>
Mt. Tam, Cowgirl Creamery	<i>Organic triple crème, buttery, creamy</i>
Caprotto, Casa Madaio	<i>Firm aged goat, notes of citrus, flowers and hazelnuts</i>
Hoch Ybrig, Rolf Beeler	<i>In the style of Gruyere, tangy with flavors of caramel and butterscotch</i>
Alpha Tolman, Jasper Hill	<i>washed rind, milky, nutty, beefy, bold complex flavors</i>

CHARCUTERIE, PATE AND FISH

	\$ 1/2 lb.	QUANTITY
Chicken Liver Mousse, Bernard's	\$10.00 each	_____
Chorizo Secco, Salumeria Biellese	\$10.50	_____
Coppa, Salumeria Biellese	\$10.20	_____
Duck Rillette, Bernard's	\$10.00 each	_____
Duck Truffle Pistachio Pâté, Bernard's	\$15.00	_____
Finochietta, Salumeria Biellese	\$14.50	_____
Foie Gras Mousse, Bernard's	\$20.00 each	_____
Foie Gras Terrine, Bernard's	\$45.00 each	_____
French Country Truffle Pâté, Bernard's	\$7.50	_____
Jamón Ibérico de Bellota, Spain (pata negra - on the bone, hand sliced)	\$80.00	_____
Molisana, Olli Salumeria	\$14.75	_____
Prosciutto di Parma, Italy	\$9.80	_____
Salametto , Fra' Mani	\$14.00	_____
Saucisson Basquese, Salumeria Biellese	\$12.50	_____
Serrano Ham, Spain	\$11.25	_____
Smoked Salmon, Bernard's (hand sliced)	\$19.50	_____
Smoked Salmon Spread, made in our store	\$14.00	_____
Smoked Trout, Bernard's	\$14.00	_____
Smoked Trout Spread, made in our store	\$12.00	_____
Sopressata, Salumeria Biellese	\$12.50	_____
Speck, Alto Adige	\$10.00	_____
Wild Boar Cacciatorini, Salumeria Biellese	\$19.90	_____
Roasted Garlic Head	\$3.00	_____
Truffle Mustard, Bernard's	\$4.00	_____
Charcuterie Platter Design	\$10.00	_____

CHARCUTERIE PLATTER**8-12 people****\$70**

Enjoy a beautiful selection of traditionally crafted charcuterie made right here in America.

Serves 8-12 people. Each platter will offer: Approximately .25 lb of each

Duck Rillette (shredded duck confit) from Bernard's

Saucisson Basquese spicy salame from Salumeria Biellese, NYC

Coppa boneless cured pork butt from Salumeria Biellese, NYC

Finochietta dried fennel sausage from Saumeria Bielle, NYC

Molisana Salame with whole black peppercorn and garlic from Olli Salumeria, Virginia

Caperberries, cornichon, truffle mustard and roasted garlic

CAVIAR

	PRICE	QUANTITY
Alaskan Salmon Caviar, USA 4.5 oz (125 grams)	\$ 20.00	_____
Almas Ara Caviar, Spain 15 grams	\$42.00	_____
Hackleback Caviar, USA 1 oz (28 grams)	\$35.00	_____
Russian Ossetra 1 oz (28 grams)	\$109.00	_____
Blini (30)	\$11.00	_____
Lemon Crème Fraîche	\$3.00 small 4 oz	_____
	\$6.00 large 8oz	_____



APPETIZERS	PRICE	QUANTITY
Buttermilk Biscuits from the Cakebox (12)	\$12.00	_____
Baked Vegetable Spring Rolls (6)	\$12.00	_____
Spring Roll Sauce	\$2.00	_____
Brie en Croute -Wild Mushroom	\$20.00	_____
-Caramelized Onion and Thyme	\$20.00	_____
-Rosemary Pear, Cranberry and Walnut	\$20.00	_____
Cannelloni with Butternut Squash, Leek, Sage and Vodka Sauce (4 pieces)	\$18.00	_____
Flatbread Pizza -Grilled Vegetable and 3 Cheeses	\$10.00	_____
-Truffle, Pistachio and Sausage with Brussels Sprouts	\$10.00	_____
Goat Cheese Cigars (12 pieces)	\$10.00	_____
Lobster and Tarragon Ravioli (12 pieces) try with lobster sauce!	\$18.00	_____
Pigs in a Blanket (16 pieces)	\$16.00	_____
Risotto Balls with Truffle and Fontina (15 pieces)	\$18.75	_____
Spicy Lamb Beggar's Purses (12 pieces)	\$18.00	_____
SWB Crisps	\$8.00	_____

SAUCES (each serves 6 ppl)	8 oz	QUANTITY
Lobster Tarragon Sauce	\$12.50	_____
Peppercorn Sauce	\$12.00	_____
Porcini Sauce	\$16.00	_____
Red Wine Sauce	\$14.00	_____
Truffle Sauce	\$16.00	_____



Bernardsridgefield.com

BERNARD'S HOLIDAY SELECTIONS

Soups	PRICE	QUANTITY
Butternut Squash Soup, quart, serves 4 people	\$10.00	_____
Clam Chowder, quart, serves 4 people	\$12.00	_____
Lobster Bisque, quart, serves 4 people	\$15.00	_____

Entree	PRICE	QUANTITY
Beef Wellington with Truffle Sauce (1)	\$30.00	_____
Beef Bourguignon with mushrooms, bacon and onion (1)	\$20.00	_____
Short Ribs with Red Wine in crock with root vegetables (2)	\$36.00	_____
Cassoulet a stew of duck, chicken, sausage and beans (2)	\$35.00	_____
Salmon en Croute (1)	\$26.00	_____

SIDE DISHES	each serves 3-4 people	PRICE	QUANTITY
Chestnuts roasted with Cipollini onions (3-4 pp) 1lb	\$16.00	_____	_____
Haricots Verts Almondine (3-4 pp) 1 lb	\$16.00	_____	_____
Mashed Potatoes with goat cheese (3-4 pp) 1 lb	\$14.00	_____	_____
Mashed Potatoes with truffle (3-4 pp) 1 lb	\$16.00	_____	_____
Mashed Potatoes (3-4 pp) 1 lb	\$12.00	_____	_____
Root Vegetables roasted and caramelized Cipollini onions (3-4 pp) 1lb	\$11.50	_____	_____
Notes _____			

