Dinner

BerBer

5-Course

Starter
(Served Individually)
The "Signature" Anti-Pasto
or
Soup de Jour

Appetizer

BerBer Country Salade
Mesclun mixed greens with fresh pears, spiced caramelized walnuts,
red onions and grapefruit segments all tossed in creamy pommery dressing.
Served in a rice paper basket.
(Add bruleed imported French Goat Cheese - $6.00)
or

Cambozola Fritter
Walnut encrusted Cambozola fritter served over a bed of Arugula, fennel
and blonde frizee, tossed in a champagne raspberry vinaigrette.
Accompanied with heirloom beets and infused oil pistachios.
or

Chef's Selection
Please ask your server what delicacies the Chef has designed for you today.

Intermezzo

Chef's Sorbet

Main Course

Prosciutto Wrapped Chicken Supreme
Imported from Parma, Italy, our prosciutto is thinly sliced then wrapped around a free-range chicken
supreme stuffed with smoked gouda and caramelized balsamic onions.
Baked and served over creamy saffron mashed potatoes.
Accompanied by seasonal vegetables.
or

Braised Short Rib
Tender fall off the bone beef, braised with Mediterranean spices. Finished with a rich red wine,
veal demi-glace. Served with roast mini white potatoes and seasonal vegeatbles.
or

Osso Bucco
Pan seared then braised for hours until fall off the bone.
Served over rich & creamy saffron mashed potatoes with seasonal vegetables.
or

Sicilian Ciopinno
A classic Italian seaside staple. Mussels, Calamari & white fish stewed in a rich tomato broth with
capers and black olives.
Served over butter-poached potatoes with sauteed onions
or

Eggplant Parmesan
Sliced roast eggplant layered with roasted fennel, carrots, sweet peppers and béchamel.
Baked in a marinara sauce with grated parmesan reggiano and topped with melted goat cheese.

Dessert

Creme Brulée
or
Apple Cinnamon Cheesecake