

PLEASE NOTE:

All menus are provided as samples only. Information and prices are subject to change without notice.
Please request a current menu from restaurant management to ensure receipt of accurate content.



PERFECTING THE ART OF WORLD CLASS FOOD & WINE

SAVORY AND SWEET

Bern's Steak House is pleased to present you with our Cheese & Dessert specials.

We procure and age our cheeses in a temperature and humidity controlled cave so that they are at the peak of freshness and perfectly ripe when you order them. Enjoy a cheese course prior to your dinner, or as a savory finish in the dessert room.

Indulge your sweet tooth in the dessert room with one of our dessert specials paired with an after dinner spirit or wine.

Our pastry team uses fresh, seasonal ingredients to create these imaginative, innovative desserts fresh for you.

Drunken Goat

A long soak in wine is what gives this firm Spanish goat cheese its distinction. Mild with a sweet & spicy finish from the wine.

Segura Viudas, "Heredad" Brut Cava Riserva

Light & refreshing, with lemon, apple, toast & mineral aromas that sustain the palate & carry the long finish.

Bottle (750 ml) \$37.95, Bin #7663

Glass (5 oz) \$8.50, Bin #91000

Pont l'Évêque

Washed rind cow milk cheese made in Normandy, France.

Very rich & soft with a full-bodied flavor.

Auffray, 1988 Chablis "Montée de Tonnerre"

Single vineyard Chablis which has been mellowed by time into flavors of pear, lemon, flint & honeydew.

Bottle (750 ml) \$64.95 Bin #4585

Glass (5 oz) \$14.00, Bin #92000

Gouda

Firm cow milk cheese from Holland. Sweet & tangy with

hints of caramel & butterscotch.

**Jean-Luc Colombo, 2004 Crozes Hermitage
"Les Fées Brunnes"**

Young, vibrant Syrah, with plum, blackberry & strawberry flavors, finishing with a hint of smoke.

Bottle (750 ml) \$49.95 Bin #3738

Glass (5 oz) \$11.00, Bin #93000

Istara

Semi-hard raw sheep milk cheese from France.

Sharp, olive flavor with a buttery, rich finish.

Grove Mill, 2005 Pinot Noir

From cool climate Marlborough, New Zealand, bright with raspberry, strawberry & rhubarb.

Bottle (750 ml) \$45.95 Bin #2752

Glass (5 oz) \$9.99, Bin #9753

Stilton

This creamy, ivory-hued blue is known as "The King of English cheeses." Crumbly texture & tastes of both salty & sweet, this cow milk blue is a classic.

Smith Woodhouse, 1980 Vintage Port

Flavors of black currant, black cherry & fig blend with cedar & allspice on the rich & supple palate.

Glass (1.5 oz) \$8.50, Bin #4370

Milk Chocolate Tahini Layer Cake

Mixed berry compote, clover honey drizzle.

\$9.50

Ridge Vineyards, 2001 Petite Sirah "Essence"

Rich in color & flavor, with copious amounts of grilled black plum, baked blackberry & dried blueberry.

Bottle (375 ml) \$64.10, Bin #6915

Glass (2 oz) \$11.00, Bin #96000

Mission Fig Crème Brûlée

Citrus sable cookies.

\$9.00

Yalumba, "Galway" Tawny Port

Baked peaches, roasted almond & subtle vanilla waft from the glass & coat the palate. The wine finishes with very supple texture.

Glass (1.5 oz) \$5.00, Bin #97000

Goat Cheese Soufflé *

Brown sugar Anglaise, red beet orange sorbet.

\$9.50

Antinori, 1999 Umbria "Muffato della Sala"

Made from French & German varietals grown on Italian soil; bursting with flavors of apricot, baked peach & lemon curd.

Bottle (500 ml) \$90.00, Bin #6649

Glass (2 oz) \$11.50, Bin #98000

Georgia Peach Panna Cotta

Sour cherry black pepper sabayon, pistachio ice cream.

\$9.00

Lungarotti, 1988 Torgiano Vino Santo

Traditional & timeless Italian wine produced from partially dried grapes & smelling of dried citrus, marzipan & burnt toffee.

Bottle (375 ml) \$49.95, Bin #7281

Glass (2 oz) \$8.50, Bin #99000

Cookie Lineup

Peanut Butter Chocolate Chip Currant,

Dark Chocolate Chocolate Chip,

Oatmeal Cranberry Coconut,

Milk Chocolate Chip Pecan,

White Chocolate Macadamia Nut,

Vanilla Mocha Malt Dunk.

\$10.50

All served with honeycomb, olives & Marcona almonds.

One Cheese \$5.95, Three \$16.95, Five \$25.95

* Please allow 20 minutes for soufflé desserts.