



12457 Rancho Bernardo Rd  
San Diego, CA 92128

**Book an Event:**  
**Phone: 619.741.7916**  
**Fax: 619.741.6577**

**NewEvent@EMEvents.com**  
**www.EMEvents.com**

- ◆ Open 7 days
- ◆ Lunch
  - ◆ Wed-Fri 11:30am-2:00pm
- ◆ Dinner
  - ◆ Mon-Thurs 5:30pm-9:00pm
  - ◆ Fri-Sat 5:00pm-9:30pm
  - ◆ Sun 5:00pm-8:30pm
- ◆ Private Dining Options for parties up to 40 guests
- ◆ Semi-Private Dining Options for parties up to 24 guests
- ◆ Restaurant Buyouts Available
- ◆ Onsite Parking Lot
- ◆ Dress Code: Business Casual



Bernard'O Restaurant offers award winning California French cuisine in a comfortable and friendly atmosphere. Your hosts, Bernard and Diana Mougel, invite you to join them in their new quarters in Rancho Bernardo's recently rebuilt Village Shopping Mall.

The restaurant is a study in quiet elegance. From the tastefully muraled walls to the fresh vase of flowers that adorns each table, the attention to detail is striking.

The handsome interior and cosmopolitan ambiance of the main dining room are enhanced by the glow from the elegant Italian tile fireplace. The smaller Wine Cellar room also features a hand-painted mural, but the unique, temperature-controlled wine cellar is the shining star of this room.

If you enjoy lunch in an outdoor atmosphere or dinner under the evening stars, then take advantage of the patio room that features a toasty warm fireplace to assure your dining comfort.

## Group Accommodations



**Bernard'O Patio**

This semi-private covered heated patio features a fireplace for your comfort. The Patio seats up to 40 guests without AV or 24 guests with AV.

Sunday - Thursday  
\$500 Food & Beverage Minimum,  
plus Tax and 18% Gratuity

Friday-Saturday  
\$1,000 Food & Beverage Minimum,  
plus Tax and 18% Gratuity



**Wine Cellar Room**

This private room has a view of the wine cellar and several large hand-painted murals create a relaxed ambiance. The Wine Cellar Room seats up to 40 guests without AV or a maximum of 26 guests with AV.

Sunday - Thursday  
\$1,200 Food & Beverage Minimum,  
plus Tax and 18% Gratuity

Friday-Saturday  
\$1,500 Food & Beverage Minimum,  
plus Tax and 18% Gratuity



**Main Dining Room**

The hand-painted murals and cozy fireplace set the tone for the Main Dining Room. This Main Dining Room can accommodate up to 68 guests without AV.

Sunday - Thursday  
\$2,750 Food & Beverage Minimum  
plus Tax and 18% Gratuity – Sun-Fri

Friday-Saturday  
\$3,500 Food & Beverage Minimum  
plus Tax and 18% Gratuity - Saturday



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## Group Menus

### HORS D' OEUVRES SELECTION FOR GROUP RECEPTIONS

**Grilled Chicken Skewers**  
*with Plum Wine Dressing*  
\$45.00 for 20 Pieces

**Cambridge House Smoked Salmon Tartar**  
*on Sourdough Toast*  
\$50.00 for 20 Pieces

**Parmegiano Raggiano Toasts "Gratinee"**  
\$32.00 for 20 Pieces

**Spanikopita-Spinach and Feta Cheese**  
*Baked in Filo Triangles*  
\$40.00 for 20 Pieces

**Wild Mushroom Profiteroles**  
\$47.50 for 20 Pieces

**Mini Lump Crab Cakes**  
*with Spicy Tangerine Aioli*  
\$50.00 for 20 Pieces

**Bruschetta**  
*with Tomato, Fresh Mozzarella, Fresh Basil, & Reduced Balsamic*  
\$35.00 for 20 Pieces

**Pepper Crusted Ahi Canapé**  
*with Lime Honey Mustard*  
\$60.00 for 20 Pieces

**Southwest Chicken Sausage on Parmesan Toast**  
*with Shallot Confit and Two Mustards*  
\$45.00 for 20 Pieces

**Foie Mousse**  
*on Fig Bread and Sauterne Jelly*  
\$60.00 For 20 Pieces

### \$99.00 ALL INCLUSIVE MENU

*Includes Food, Beverage,  
One (1) Cocktail and Two (2) Glasses of Wine per Guest,  
Tax and Gratuity*

#### HORS D' OEUVRES

**Sautéed Mini Dungeness Crab-Cakes**  
*with Spicy Orange Reduction*

**Chicken Skewers** *with Peanut Sauce*

**Duck Confit & Mushroom Wontons**

**Seared Tuna** *on Apple Chips*

**Bruschetta**

*with Tomato, Fresh Mozzarella, Basil, Reduced Balsamic*

#### FIRST COURSE

*Please Select Three (3)*

**Field Green Salad** *with Meyer Lemon Vinaigrette*

**Caesar Salad** *with Garlic Sourdough Croutons & Parmesan Crisp*

**Baby Spinach and Blood Orange Salad**

*with Miso Mustard Vinaigrette,  
Macadamia Nut Crusted Goat Cheese*

**Soup du Jour**

#### ENTRÉES

*Please Select Three (3)*

**Shallow Poached Salmon**

*with Vegetable Mélange, Meyer Lemon Champagne Caviar Sauce*

**Black Truffle Stuffed Petite Chicken**

*with Roasted Root Vegetables, Pan Jus*

**Roasted Filet Mignon**

*with Fondant Potato, Winter Vegetables, Béarnaise Sauce*

**Australian Rack of Lamb**

*with Caramelized Turnip Tarte, Honey Mustard Sauce*

**Braised Veal Stew**

*Over Homemade Fettuccine, Truffle Arugula Salad*

#### DESSERTS

*Please Select Three (3)*

**Crème Brûlée**

**Croissant Bread Pudding**

*with Gelato and Caramel Sauce*

**Caramel Poached Seckel Pear Crepe**

*with Vanilla Bean Gelato*

**Individual New York Style Cheesecake**

*with Chocolate Sauce*

**Chocolate Mousse Parfait**

*with Fresh Seasonal Berries*

THESE MENU ITEMS, PREPARATIONS AND PRICES ARE SUBJECT TO CHANGE UPON AVAILABILITY

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## Group Menus

### CUSTOM MENU SELECTION ONE

#### FIRST COURSE

*Please Select One (1)*

**Charcuterie Plate of Assorted Meats and Cheeses  
From France and Spain \$8.50**

**Jumbo Prawns \$8.75**

*with Classic Cocktail Sauce, Meyer Lemon*

**Togarashi Crusted Ahi Tuna \$13.75**

*with Sautéed Seabeen Salad, Thai Vinaigrette*

**Lobster Spring Roll \$13.50**

*with Thai Dipping Sauce*

**Coquilles St. Jacques Vol-Au-Vent \$13.75**

*with Wild Mushrooms*

**Skirt Steak Satay \$11.75**

*with Petite Green Salad and Meyer Lemon Vinaigrette  
(with Lobster Claw, Add \$3.00)*

**Ravioli Du Jour \$8.50**

#### SECOND COURSE

*Please Select Three (3) – \$8.00 Per Person*

**Soup Du Jour**

**Field Greens**

*with Walnuts, Shaft Bleu Cheese, Confit Red Onions  
and a Balsamic Orange Vinaigrette*

**Caesar Salad**

*with Garlic Sourdough Croutons and Parmesan Crisp*

**Baby Spinach and Blood Orange Salad**

*with Miso Mustard Vinaigrette,  
Macadamia Nut Crusted Goat Cheese*

**Endive Salad**

*with Poached Seckel Pears, Candied Walnuts,  
Shaft Bleu Cheese Dressing (Add \$1.50)*

#### ENTRÉES

*Please Select Three (3)*

**Braised Veal Stew \$25.75**

*with Homemade Fettuccine, Truffle Arugula Salad*

**Cassoulet of Duck Confit \$19.50**

*with Bacon Lardons, Sausage and White Beans*

**Black Truffle Stuffed Petite Chicken \$21.50**

*with Roasted Root Vegetables, Pan Jus*

**Shallow Poached Salmon \$24.50**

*with Vegetable Mélange, Meyer Lemon Champagne Caviar Sauce*

**Porcini Crusted Seabass \$25.75**

*with Coconut Lime Broth Baby Bok Choy Thai Basil*

**New York Steak au Poivre \$26.50**

*with Garlic Spinach, Pommes Puree*

**Australian Rack of Lamb \$28.75**

*with Caramelized Turnip Tarte, Honey Mustard Sauce*

**Kurobuta Pork Tenderloin \$26.00**

*Sweet and Sour Cabbage, Whole Grain Mustard Sauce*

**Roasted Filet Mignon \$32.75**

*with Fondant Potato, Winter Vegetables, Béarnaise Sauce*

#### DESSERT

*Please Select Three (3) – \$7.75 Per Person*

**Crème Brûlée**

**Croissant Bread Pudding**

*with Gelato and Caramel Sauce*

**Caramel Poached Seckel Pear Crepe**

*with Vanilla Bean Gelato*

**Individual New York Style Cheesecake**

*with Chocolate Sauce*

**Chocolate Mousse Parfait**

*with Fresh Seasonal Berries*

**Chocolate Pecan Tart**

*with Wild Turkey Honey Liqueur Crème Anglaise (Add \$1.50)*

**Assorted Gelatos and Sorbets**

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# Group Menus

## CUSTOM MENU SELECTION TWO

### HORS D'OEUVRES (OPTIONAL)

(\$2.75 each / Minimum of 20 pieces)

**Sautéed Mini Dungeness Crab-Cakes**  
*with Spicy Orange Reduction*

**Chicken Skewers** *with Peanut Sauce*

**Duck Confit & Mushroom Wontons**

**Lobster Spring Roll**

**Seared Tuna** *on Apple Chips*

**Bruschetta**

*with Tomato, Fresh Mozzarella, Basil, Reduced Balsamic*

### APPETIZERS (OPTIONAL)

*Please Select One (1)*

**Charcuterie Plate of Assorted Meats and Cheeses**  
**From France and Spain** \$8.50

**Jumbo Prawns** \$8.75  
*with Classic Cocktail Sauce, Meyer Lemon*

**Togarashi Crusted Ahi Tuna** \$13.75  
*with Sautéed Seabeam Salad, Thai Vinaigrette*

**Lobster Spring Roll** \$13.50  
*with Thai Dipping Sauce*

**Coquilles St. Jacques Vol-Au-Vent** \$13.75  
*with Wild Mushrooms*

**Ravioli Du Jour** \$8.50

### SECOND COURSE

*Please Select Three (3) – \$8.00 Per Person*

**Soup Du Jour**

**Field Greens**

*with Walnuts, Shaft Bleu Cheese, Confit Red Onions  
 and a Balsamic Orange Vinaigrette*

**Caesar Salad**

*with Garlic Sourdough Croutons and Parmesan Crisp*

**Baby Spinach and Blood Orange Salad**

*with Miso Mustard Vinaigrette,  
 Macadamia Nut Crusted Goat Cheese*

**Endive Salad**

*with Poached Seckel Pears, Candied Walnuts,  
 Shaft Bleu Cheese Dressing (Add \$1.50)*

### ENTRÉES

*Please Select Three (3)*

**Braised Veal Stew** \$25.75

*with Homemade Fettuccine, Truffle Arugula Salad*

**Cassoulet of Duck Confit** \$19.50

*with Bacon Lardons, Sausage and White Beans*

**Black Truffle Stuffed Petite Chicken** \$21.50

*with Roasted Root Vegetables, Pan Jus*

**Shallow Poached Salmon** \$24.50

*with Vegetable Mélange, Meyer Lemon Champagne Caviar Sauce*

**Porcini Crusted Seabass** \$25.75

*with Coconut Lime Broth Baby Bok Choy Thai Basil*

**New York Steak au Poivre** \$26.50

*with Garlic Spinach, Pommes Puree*

**Australian Rack of Lamb** \$28.75

*with Caramelized Turnip Tarte, Honey Mustard Sauce*

**Kurobuta Pork Tenderloin** \$26.00

*Sweet and Sour Cabbage, Whole Grain Mustard Sauce*

**Roasted Filet Mignon** \$32.75

*with Fondant Potato, Winter Vegetables, Béarnaise Sauce*

### DESSERT

*Please Select Three (3) – \$7.75 Per Person*

**Croissant Bread Pudding**  
*with Gelato and Caramel Sauce*

**Caramel Poached Seckel Pear Crepe**  
*with Vanilla Bean Gelato*

**Individual New York Style Cheesecake**  
*with Chocolate Sauce*

**Crème Brûlée**

**Chocolate Mousse Parfait**  
*with Fresh Seasonal Berries*

**Chocolate Pecan Tart**  
*with Wild Turkey Honey Liqueur Crème Anglaise (Add \$1.50)*

**Assorted Gelatos and Sorbets**

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## Event Information

### Booking Information

Bernard'O is pleased to go over the details of your event. Once the event information (date, time, and number of guests) have been determined, Bernard'O will fax a confirmation letter to the guest to be signed and returned with a deposit. When the guest agrees, the private room will be put on hold.

### Cancellations

In the event of a cancellation, Bernard'O requires a minimum of 72 hours for private dining and 20 days for buyouts. If cancellation occurs less than 72 hours prior to event, customer will forfeit the deposit. If cancellation occurs less than 24 hours prior to event, the guest will be responsible for payment of 75% of the room minimum.

### EME Rewards

**EME Appreciation Program** – Bernard'O offers you a \$50 Gift Certificate for every \$1,000 in Food & Beverage expenditure back for all private events EME books for you at their venue. The certificate may be used for future regular reservations or private party bookings at Bernard'O.

In addition, earn **EME Points** equal to 1% Cash-Back\* for all events EME books for you with our Approved Venues and Services.

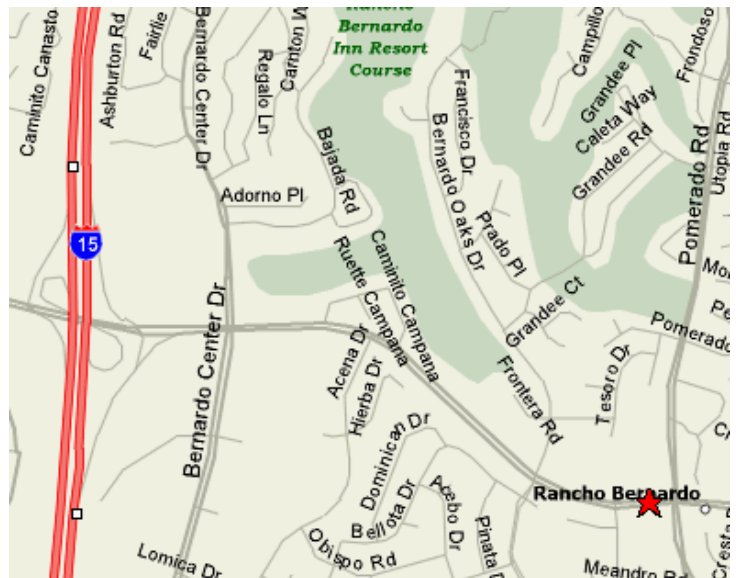
See the Rewards page on the EME website for more details.

*\* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

### Parking

There is free open parking all around Bernard'O Restaurant. Please contact for more information.

## Map & Directions



### **From the 15 Freeway Southbound:**

- ◆ Take the 15 Freeway South.
- ◆ Exit Rancho Bernardo Road
- ◆ Turn Left onto Rancho Bernardo Road and head East.
- ◆ Bernard'O will be on the right-hand side

### **From the 15 Freeway Northbound:**

- ◆ Take the 15 Freeway North.
- ◆ Exit Rancho Bernardo Road
- ◆ Turn Right onto Rancho Bernardo Road
- ◆ Bernard'O will be on the right-hand side





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## Regular Dinner Menu\*

### APPETIZERS

**Charcuterie Plate \$9.50**

*Assorted Meats and Cheeses From France and Spain*

**Jumbo Prawns \$8.75**

*Classic Cocktail Sauce, Meyer Lemon*

**Sansyo Crusted Hamachi \$13.75**

*with Mache and Roasted Beet Salad, Walnut Oil*

**Traditional Escargot \$8.75**

*with Cognac, Garlic, and Parsley Butter*

**Mussels Meuniere \$9.75**

*with Pommes Frites*

**Panko Crusted Dungeness Crabcake \$12.75**

*with Green Papaya Slaw, Carrot Ginger Sauce*

**Lobster Spring Roll \$13.50**

*with Thai Dipping Sauce*

**Seared Maine Diver Scallops \$13.75**

*with Celery Root Rémoulade, Truffle Essence*

**Skirt Steak Satay \$13.75**

*with Treviso and Watercress Salad, E.V.O Emulsion*

### SALADS

**Field Greens \$6.75**

*with Walnuts, Shaft Bleu Cheese, Confit Red Onions  
and a Balsamic Orange Vinaigrette*

**BBLT Salad \$9.50**

*with Butter Lettuce, Iceberg and Endive  
Tossed with Bacon Lardons, Crow Pass Farms Tomatoes,  
Carrots and Homemade Shaft Bleu Cheese Dressing*

**Caesar Salad \$6.75**

*with Garlic Sourdough Croutons and Parmesan Crisp*

**Spinach and Butternut Squash Salad \$8.75**

*with Port Reduction, Macadamia Nut Crusted Goat Cheese*

**Caprese Salad \$12.75**

*with Sliced Fresh Tomatoes, Pesto,  
Fried Mozzarella, Balsamic Vinegar*

\*MENU ITEMS & PRICES SUBJECT TO CHANGE

### SOUPS

**Soup du Jour (Market Price)**

**French Onion Soup Gratinée \$7.00**

### ENTRÉES

**Homemade Ravioli du Jour Market Price**

**Homemade Fettuccine \$18.75**

*with Fresh King Salmon and Vodka Cream Sauce*

**Duck Confit a l'Orange \$19.50**

*with Herbed Mashed Potatoes and Summer Vegetables*

**Chicken Breast Fricassee \$19.50**

*with Fall Vegetables Medley*

**Paella \$23.75**

*with Mussels, Scallops, Calamari, Chorizo,  
Sausage, and Smoked Chicken*

**Slowly Cooked King Salmon \$24.50**

*with Green Lentils, Madras Curry Sauce*

**Pan Roasted Alaskan Halibut \$25.75**

*with Spicy Corn and Chorizo Ragout, Manila Clam Broth*

**Roasted Rack of Lamb \$27.75**

*Leek Risotto Cake, Sautéed Broccoli Rabe, Mint Lemongrass Jus*

**Braised Veal Stew \$25.75**

*Over Homemade Fettuccine, Truffle Arugula Salad*

**Grilled New York Steak \$26.50**

*with Garlic Mashed Potatoes, Sautéed Brussel Sprouts,  
Red Wine Reduction*

**Sautéed Ribeye \$27.75**

*with Wild Mushrooms, Fall Vegetable Mélange,  
Fondant Potatoes, Green Peppercorn Sauce*

**Roasted Filet Mignon \$29.50**

*with Local Lobster Macaroni and Cheese, Spicy Choron Sauce*

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