

# Bergamot

## Sample menus

### APPETIZERS

#### Sunchoke Bisque

Lobster, Green Beans, Niçoise Olives, Espelette  
10

#### Fresh Sardines

Forked Marjoram Spring Peas, Marinated Red Onion, Fingerling Potatoes,  
Egg Yolk Dusting, Château Miraval Olive Oil  
12

#### Duck, Duck, Duck Salad

Duck Confit, Cured Duck, Cracklin,  
Frisée, Pepper Relish, Mil Ovejas Cheese, Smokey Sherry Vinegar Emulsion  
11

#### Sole Escabeche

Prosciutto Shards, Fava Beans, Pine Nuts, Hard Boiled Egg Vinaigrette, Celery Leaves  
12

#### Pea Green Salad

Fried Egg, English Peas, Berkshire Ham, Pecorino Cheese, Pea Shoots, Truffle Vinaigrette  
9

#### Baby Roasted Beets

Shy Brothers' Farm Cheese Curd, Shiso, Apricot-Ginger Purée, Spiced Walnuts  
10

#### New Zealand Cockle and Squid Ragoût

Saffron Fregola, Capers, Mussel Broth, Extra Virgin Olive Oil  
13

#### Braised Rabbit Leg

Parsley Pappardelle, Peas, Portobello Mushrooms, Carrots  
12



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## ENTRÉES

### **Pan-Seared Monkfish Medallions**

Baby Artichokes, Pat Woodbury's Clams, Fiddlehead Ferns, Fried Capers, Chorizo Dust,  
Bread-Garlic Sauce

24

### **Roasted Lamb Loin\***

Caramelized Spring Onion, Maitake Mushrooms, Faro Risotto, Stinging Nettle Sauce

27

### **Pan-Seared East Coast Halibut**

Leeks, Baby Yukon Gold Potatoes, Baby Crimson Carrots, Sweet Cicely Sauce

27

### **Plantain Gnocchi**

Black Bean, Avocado, Roasted Red Pepper, Portobello Mushroom Confit,  
Shishito Pepper, Cilantro Sprouts

19

### **Pork Tenderloin\***

Devonshire Creamed Romano and Yellow Wax Beans, Baby Shitake Mushrooms,  
Maitre d' Sauce

23

### **Grilled Flat Iron Steak\***

Crème Fraiche-Laced Yellow Finn Potatoes, Morel Mushrooms, Dehydrated Red Onion,  
Ramp Sauce

27

### **Pan-Seared Scallops**

Pancetta, Peas, Cippolini Onions, Cumin-Carrot Sauce

24

### **Herb-Roasted Giannone Chicken**

Crispy Confit, Spring Dug Parsnip Purée, Braised Endive, Ham, Chinese Dipping Sauce

22

\*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED  
CONSUMING RAW AND UNDERCOOKED MEAT, FISH, SHELLFISH, POULTRY AND EGGS MAY RESULT IN FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE AN EXISTING MEDICAL CONDITION.  
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.



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## BAR MENU

**Bacon and Egg or Egg and Bacon**

9

**Creole Fried Monkfish**

Chipotle-Lime Aioli

7

**Croque Monsieur**

Herbed Béchamel

8

**Beef Cheek Fritters**

Pocini Aioli

7

**Grilled Asian Chicken Salad**

Julienne Greens, Vegetables, Soy Ginger Dressing

9

**Bergamot Quesadilla**

Pork Carnitas, Tomatillo Salsa, Avocado

7

**Chef Pooler's Fried Calamari**

Wild Rice, Water Chestnuts, Scallion, Sweet and Spicy Glaze

11

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## DESSERT

### Goat Cheese Cake

Sweet and Sour Cherries, Candied Angelica  
10

### That Grapefruit Dessert

Grapefruit, Sabayon, St-Germain Sorbet, White Chocolate Madeleine,  
Micro Cilantro, Pink Peppercorn  
9

### Carrot Cake

Cream Cheese Bavarios, Pineapple, Walnuts, Candied Carrots  
9

### Guajillo Chile Chocolate Pavé

Taza Chocolate, Milk Stout Ice Cream, Apricot Caramel, Pretzel Sticks  
10

### Daily Selection of Artisanal Cheese and Accompaniments

14

## SWEET WINE

2008 Muscat de Beaumes-de-Venise,  
Côtes du Rhône | Domaine de Fenouillet 8

2000 Ászú, 5 Puttonyos, Tokaji | Disznókő 14

NU Oporto 'Black', Portugal | Quinta Noval 8

NU Tawny Port, Portugal | Quinta do Infantado 8

## GEORGE HOWELL COFFEE

Pulcal Coffee, Guatemala 3.25  
La Magnolia Decaf Coffee, Costa Rica 3.25  
Matalapa French Press, El Salvador 4.75  
Kagumoini Espresso, Kenya 3.75  
Origin Decaf Espresso, Costa Rica 3.75  
Cappuccino or Latte 4.50

## MEM TEA

Bergamot  
English Breakfast  
Finest Earl Grey  
Champagne Oolong  
Lemon Mate  
White Silver Needles  
China Green  
Red Zen  
4.50  
Seven Fairy Tea  
7

## SINGLE MALT

Bowmore Legend, Islay 6  
Laphroaig 10, Islay 10  
Dalwhinnie 15, Highland 11  
Aberlour 16, Speyside 11  
Glenmorangie Quinta Ruban, Highland 9  
Talisker Distiller's Edition, Skye 14  
Scapa 16, Orkney 14  
Springbank Madeira Cask, Campbeltown 16  
Lagavulin Distiller's Edition, Islay 18

## BRANDY

Pierre Ferrand Ambre, Cognac 9  
Pierre Ferrand Reserve 13  
Pierre Ferrand Selection des Anges 25  
Moyet Petit Champagne, Cognac 12  
Cles de Ducs VSOP, Armagnac 8  
Daron Fine, Calvados 8



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## BERGAMOT COCKTAILS

10

### Le Québécois

Old Overholt rye, Dolin Dry, Punt e Mes  
Luxardo Maraschino, orange

### Cooperstown

Citadelle French gin, St. Germain,  
Dolin Blanc, lemon

### Rum Melissa

Scarlet Ibis Trinidad Rum, lime,  
lemon balm, Lillet Blonde

### Bumble in the Rye

Old Overholt rye, grapefruit, honey

### Big Easy Aviation

Plymouth gin, Herbsaint,  
crème de violette, lemon

### Dutch Trade

Bols Genever, burnt sugar,  
grapefruit, Cherry Heering

## THE APERITIFS

Carpano Antica Formula Vermouth  
chilled or on the rocks

7

Vya Extra Dry American Vermouth  
chilled or on the rocks

6

Pierre Ferrand Pineau des Charentes  
chilled

8

## THE DRAUGHT BEERS

Berkshire Steel Rail IPA, MA 5

Mayflower IPA, MA 5

Cambridge Amber Ale, MA 5

Pretty Things Jack D'Or, MA 8

## THE BOTTLED BEERS

Cisco Sankaty Light, MA 5

Victory Prima Pils, PA 5

Allagash White, ME 5

Schneider Weiss Hefeweizen, Germany 8

Cape Ann Fisherman's Brew, MA 5

Saison Dupont Farmhouse Ale, Belgium 8

Bosteels Tripel Karmeliet, Belgium 8

Oomegang Abbey Ale, NY 6

Left Hand Milk Stout, CO 5



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## GLASSES OF WINE

### Sparkling Wines

- Lambrusco di Sorbara Rosato, Emilia-Romagne | Villa di Corlo 11
- Cava Brut Reserva, Penedès | Avinyò 12
- Champagne Brut Grand Cru, Aÿ | Gatinois 16

### White Wines

- NU Fino Sherry 'Juan Sebastián Elcano', Jerez | Gutiérrez Colosia 6/11
- 2008 Touraine, Loire Valley | François Chidaine 8
- 2007 Anjou 'Chauvigné', Loire Valley | Domaine Richou 11
- 2008 Vino da Tavola Bianco, Montepulciano | Poderi Sanguinetto 10
- 2008 Verdejo Martinsancho, Rueda | Bodega Ángel Rodríguez 12
- 2008 Beaujolais Blanc, Terre Dorées | Jean-Paul Brune 10

### Rosé Wines

- 2009 Vin de Pays du Var, Provence | Triennes 9

### Red Wines

- 2009 Beaujolais | Domaine Dupeuble 9
- 2006 Bourgueil 'les Blottières', Loire Valley | Nau Frères 10
- 2007 Côtes du Ventoux, Rhône Valley | Domaine de la Verrière 10
- 2008 VDP Côtes de Thongue 'le Fruit Défendu', Languedoc | Domaine Magellan 9
- 2007 Côteaux du Languedoc 'Bronzinelle' | Château Saint Martin de la Garrigue 10

### Sweet Wine

- 2008 Muscat de Beaumes-de-Venise, Côtes du Rhône | Domaine de Fenouillet 8
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## Champagne & Sparkling Wine

- NU Montlouis sur Loire Brut, Loire Valley | François Chidaine 39**
- NU Champagne Brut 'Les Vignes de Urigny' | Egly-Ouriet 92**
- NU Champagne Brut 'Cuvée Tradition', Dizy | Gaston Chiquet 375ml 50**
- NU Champagne Brut Grand Cru, Aÿ/Bouzy/Verzenay | Egly-Ouriet 115**
- NU Champagne Brut Grand Cru Blanc de Blancs, Mesnil-sur-Oger | Pierre Peters 96**

## White Wines

### Seashore, citrus and stones...

- 2007 Albariño, Rias Baixas | do Ferreira 48**
- 2007 Sancerre 'Le Chêne', Loire Valley | Lucien Crochet 63**
- 2007 Sancerre 'Le Chêne', Loire Valley | Lucien Crochet 375ml 38**
- 2006 Chardonnay 'Rincon Vineyard', Arroyo Grande Valley | Talley Vineyards 65**
- 2008 'Rami', Sicily | COS 48**
- 2007 Ribolla, Collio, Slovenia | Movia 56**
- 2005 Côteaux du Languedoc 'Roucaillat' | Hautes Terres de Comberousse 38**

### Forest, field and stream...

- 2008 Mâcon-Fuissé 'les Grands Bruyères', Mâconnais | Domaine Michel Cheveau 42**
- 2007 Bourgogne Vézelay 'la Châtelaine' | Domaine de la Cadette 46**
- 2006 Riesling 'Herrenreben', Alsace | Schoenheit 39**
- 2006 Pouilly-Fumé 'les Champs de Cri', Loire Valley | Marc Deschamps 56**
- 2007 Riesling 'Vigna Costa', Oltrepó Pavese, Lombardy | Bruno Verdi 42**
- 2006 Bourgogne Blanc, Côte de Beaune | François Jobard 64**

### Garden and orchard...

- 2008 Malaga Moscatel Seco, Andalucía | Botani 42**
- 2006 Furmint, Tokaji | Disznókő 39**
- 2002 Riesling 'Herrenweg', Alsace | Charles Schleret 51**
- 2007 Pinot Gris, Willamette Valley | Belle Pente 42**
- 2005 Côteaux du Languedoc 'L'Étincelle' | Mas Cal Demoura 42**
- 2004 'Veliko', Collio, Slovenia | Movia 69**
- 2003 Riesling Trocken Mussbacher Gselsbaur, Pfalz | Müller-Catoir 49**
- 2007 Erbaluce di Caluso 'Cascina Cariola | Luigi Ferrando 53**
- 2007 Riesling, Alsace | Marcel Deiss 53**



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## **Chenin Blanc...**

*This is a little ode to my favorite grape. This list of Chenin will grow and evolve along with our restaurant. It will always be comprised of primarily Loire Valley wines because this is where the Chenin Blanc is at home. Each wine below somehow spans across the three white categories on the previous page. But they also represent the variations of terroir in the Loire Valley: 'Les Rosiers' could never be mistaken for a Vouvray; 'Clos Habert' with its sumptuous honey and apricot stands in stark contrast to spellbinding tension between the intensity and austerity of Savennières. Please enjoy. And don't hesitate to inquire. -kg*

### *Sparkling*

**NU Montlouis sur Loire Brut | François Chidaine 39**

### *Still*

**2008 Jasnières 'Premices' | Domaine de Bellivière 53**

**2006 Savennières 'Les Genêts' | Damien Laureau 52**

**2007 Stellenbosch, South Africa | de Trafford 56**

**2001 Vouvray Sec, 'Domaine du Clos Naudin' | Philippe Foreau 59**

**2006 Jasnières 'Les Rosiers' | Domaine de Bellivière 69**

**2005 Savennières 'Clos de la Beaupréau' | Domaine de la Bergerie 54**

**2006 Montlouis 'Clos Habert' | François Chidaine 51**

**2005 Clos de la Coulée de Serrant | Nicolas Joly 78**

**1999 Vouvray Moelleux, 'Domaine du Clos Naudin' | Philippe Foreau 95**



## Rosé Wines

2007 Pinot Noir/Gamay 'Cuvée Contraire', Willamette Valley, Oregon | Belle Pente 39

## Red Wines

### Forest and farm...

2006 Santenay 'la Comme Dessus', Côte de Beaune | Jean-Marc Morey 375 ml 38

2006 Pinot Noir, Arroyo Grande Valley | Talley Vineyards 79

2007 Chinon 'Les Petites Roches', Loire Valley | Charles Joguet 52

2006 Pinot Noir 'Belle Pente', Yamhill | Belle Pente 76

2008 Ribeira Sacra 'Viña Caneiro', Galicia | D. Ventura 52

2005 Cacce Mmitte di Lucera, Apuglia | Alberto Longo 49

2004 Côteaux du Languedoc 'L'Infidel' | Mas Cal Demoura 43

2007 Châteauneuf-du-Pape, Rhône Valley | Roger Perrin 375ml 39

### Hearth and pantry...

2007 Pinot Noir, Willamette Valley | Illahe Vineyards 42

2005 Zinfandel, Mt. Veeder, Napa Valley | Sky Vineyards 64

2008 Carignane 'Testa Vineyards', Mendocino | Coturri 43

2008 Côtes du Rhône 'Vignoble de la Ramière' | Domaine de Monpertuis 38

2007 Crozes-Hermitage 'Les Galets', Northern Rhône | Dom. des Hauts Châssis 58

2005 Syrah 'Crane Vineyards', Sonoma Valley | Coturri 45

2004 VDP Bouches-du-Rhône, les Baux de Provence | Domaine de Trevallon 92

2004 Châteauneuf-du-Pape, Rhône Valley | Clos du Mont-Olivet 103

2003 Amarone della Valpolicella Classico 'Ambrosa' | Nicolis 135

### Bramble, orchard and garden...

2008 Gamay 'Porphyry', Barsotti Ranch, El Dorado | Edmunds St. John 39

2007 Côtes du Rhône | Domaine la Manarine 38

2007 Crozes-Hermitage 'Georges Reynaud', Northern Rhône | Domaine de Bruyères 50

2007 St. Chinian 'L'Engoulevent', Languedoc | Yannick Pelletier 48

2007 St. Joseph, Northern Rhône | Domaine Courbis 53

2006 VDP Bouches-du-Rhône, les Baux de Provence | Domaine de Trevallon 79

2006 Lirac 'Cuvée le Classique' | Domaine du Joncier 48



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## **Bandol...**

*The best wines of Bandol seduce with their remarkable perfume—simultaneously feminine and masculine, powerful and graceful. They carry a sense of place and are unmistakable. I have never been to Provence, but when I taste a Bandol the place somehow feels familiar. I smell the lavender fields, sea air and juniper trees, and there is a miraculous suggestion of warmth and sunshine in these wines that never fails to astonish me. The wines below are in various delightful stages of their development into maturity. You have the youthful, brash Terrebrune with dark fruit and smoky spice, the elegant and refined Pibarnon, with its bouquet of dried lavender and smoky rich plum-like fruit, and then there's Gros Noré, just now achieving the rich earthy, savory character of a mature Bandol. Please enjoy. -kg*

**2008 Bandol Rosé | Domaine de Terrebrune 57**

**2004 Bandol | Château Pradeaux 81**

**2003 Bandol | Château Pradeaux 375ml 44**

**2005 Bandol | Domaine de Terrebrune 76**

**1999 Bandol | Domaine du Gros Noré 85**

**2005 Bandol | Château de Pibarnon 375ml 44**

**2005 Bandol | Château de Pibarnon 82**

