

Le Bernardin Four Course Prix Fixe*

Almost Raw	Barely Touched	Lightly Cooked	
Caviar Royal Osetra Caviar (\$145 Supplement per ounce)	Salmon-Caviar Slowly Baked Salmon; Royal Osetra Caviar Horseradish Emulsion (\$50 Supplement)	Dover Sole Pan Seared Dover Sole; Romanesco and Cauliflower Florets Toasted Almonds, Soy-Lime Emulsion (\$28 Supplement)	
Oysters Single Variety or Assortment of Oysters (Six Pieces)			
Oyster-Uni Sea Urchin-Oyster Medley; Nori Cracker Seaweed Gelée	Black Cod “Nobu San” Miso Glazed Black Cod; Baby Turnip-Yuzu Kosho Salad Citrus-Olive Oil Dressing	Salmon Barely Cooked Salmon; Root Vegetables Parisienne Leek-Truffle Marinière	
Tuna Layers of Thinly Pounded Yellowfin Tuna Foie Gras, Toasted Baguette, Chives	Uni Shellfish Medley; Dashi Custard Spiced Shrimp Consommé	Skate Tamarind Glazed Skate Wing; Green Papaya Salad Spiced Pho Broth	
Hamachi Hamachi Sashimi; Pickled Mushroom and Watermelon Radish Citrus Dashi	Tuna Seared Yellowfin Tuna; Truffled Herb Salad Soy-Ginger Vinaigrette	Red Snapper Baked Snapper; Stuffed Squash, Burmese Nut Medley Coconut-Green Curry Sauce	Upon Request
Gamberoni Rosso Shrimp Tartare; Lemon-Saffron Emulsion	Scallop-Sea Urchin Warm Scallop and Uni Seaweed-Lemon Marinière Broth	Lobster Poached Lobster; Grilled Napa Cabbage, Baby Vegetables Red Wine Sauce Bourguignonne	Filet Mignon Pan Roasted Filet Mignon; Celeriac “Bone Marrow” Red Wine-Shallot Sauce
Striped Bass Striped Bass Tartare; Orange and Pink Peppercorn Vinaigrette	Octopus Braised Octopus; Garlic-Potato “Cloud” Spiced Rioja Sauce	Striped Bass Baked Striped Bass; Braised Daikon, Pickled Hon-Shimeji Madeira-Chestnut Jus	Duck Sautéed Duck Breast; Stuffed Patty Pan Squash Port-Tamarind Sauce
Bluefin Tuna-Caviar Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar Seaweed Emulsion (\$50 Supplement)	Trout Warm Smoked Sea Trout Verjus-Fine Herbs Emulsion	Halibut Steamed Halibut; Truffled Morels Wild Mushroom Bouillon	Pasta Wild Mushroom Tagliatelle; Black Truffle Sauce
Red Snapper Kombu Cured Snapper; Fresh Heart of Palm Calamansi Vinaigrette	Lobster Steamed Lobster; Kumquat and Charred Cucumber Spiced Shellfish-Citrus Broth	Merluza Pan Roasted Merluza; Stuffed Baby Sweet Peppers Lobster Gumbo Sauce	Red Snapper Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust Bayaldi Gratin (Please Allow 24 Hours’ Notice, For Two \$25 Supplement per person)
Scallop Scallop Carpaccio; Pickled Vegetables Yuzu-Ginger Broth	Artichoke Warm Artichoke; Parmesan Risotto Black Truffle Vinaigrette	Hiramasa Grilled Hiramasa; Cabbage Filled with Wild Mushroom Red Wine Bordelaise	
Crab Crab Avocado; Celeriac Remoulade Dijon Mustard-Citrus Sauce			
Mesclun Salad Market Herbs, Seasonal Vegetables Truffle Vinaigrette			

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*

\$218 per person