

Le Bernardin

Chef’s Tasting Menu*

— Per Table Only —

Caviar Tartare

Hamachi-Osetra Caviar Tartare; Sea Lettuce
Dashi Gelée

Sake, Manzairaku, Junmai Ginjo, Hakusan City, Japan NV

Langoustine

Seared Langoustine; Foie Gras Crouton
Balsamic-Truffle Vinaigrette

Riesling, Scharzhofberg, Von Hövel, Mosel, Germany 2016

Sea Trout

Ultra-Rare Smoked Sea Trout; Pickled Red Onion
Citrus-Miso Emulsion

“Os Pasas,” Luis Anxo Rodriguez Vazquez, Ribeiro, Spain 2016

Dover Sole

Sautéed Dover Sole; Almond-Matsutake Salad, Parsnip Mousseline
Soy-Lime Emulsion

Krug, “Grande Cuvée 165ème Edition,” Reims, France NV

Monkfish

Pan Roasted Monkfish; Squid Ink Fideos
Chorizo Emulsion

Rosso di Montalcino, Biondi-Santi, Tuscany, Italy 2004

Lobster

Baked Lobster; Creamy White Corn Polenta
Red Wine-Gumbo Sauce

Château Sociando-Mallet, Haut-Médoc, Bordeaux, France 2010

Quince

Slow Roasted Quince, Puffed Quinoa, Goat’s Milk Ice Cream

Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2016

Citrus

Burnt Orange Crémeux, Clementine-Yogurt Sorbet, Olive Oil-Citrus Sauce

Château La Rame, Sainte-Croix-Du-Mont, Bordeaux, France 2005

Le Bernardin

155 W 51st St, New York, NY 10019

\$225 per person

\$370 with wine pairing per person

Chef: Eric Ripert

Vegetarian Tasting Menu*

— Per Table Only —

Celeriac Velouté

Celery Root-Black Truffle Soup

Champagne, Christophe Mignon, “Pur Meunier,” Blanc de Noirs, Festigny, France NV

Artichoke

Warm Artichoke Panaché; Vegetable Risotto
Barigoule Emulsion

Grüner Veltliner, Kammern, Hirsch, Kamptal, Austria 2015

Perigord Truffle

Black Truffle Tagliatelle

Chardonnay, Biaumont, Goisot, Côte d’Auxerre, Burgundy, France 2015

Bouillabaisse

Slowly Cooked Mediterranean Vegetable Bouillabaisse
Anise-Saffron Infused Broth

Rosé, Domaine de Triennes, Var, Provence, France 2017

Curry

Cauliflower Couscous, Romanesco, Okra, Seasonal Vegetables
Madras Curry Stew

Riesling, Cuvée Frédéric Emile, F.E. Trimbach, Alsace, France 2008

Wild Mushroom

Wild Mushroom Casserole; Creamy White Corn Polenta
Pinot Noir, Composition, Willamette Valley, Oregon 2016

Carrot

Whipped Mascarpone, Walnut Nougatine, Carrot-Mandarin Sorbet
Clos Uroulat, Jurançon, Southwest France 2015

Citrus

Burnt Orange Crèmeux, Clementine-Yogurt Sorbet, Olive Oil-Citrus Sauce
Château La Rame, Sainte-Croix-Du-Mont, Bordeaux, France 2005

\$170 per person
\$265 with wine pairing per person

Le Bernardin Tasting Menu*

— Per Table Only —

Kampachi

Kampachi Sashimi; Crushed Niçoise Olives, “Greek Salad”
Grüner Veltliner, Kammern, Hirsch, Kamptal, Austria 2015

Crab

Dungeness “Crab Cake;” Old Bay Crisp
Shellfish-Cardamom Emulsion

“Rami,” Azienda Agricola COS, Sicily, Italy 2016

Halibut

Poached Halibut; Radish Medley
Daikon-Ginger Dashi

Chardonnay, Sandhi, Santa Barbara County, California 2015

Salmon

Barely Cooked Salmon; Spiced Chanterelles
Jamaican Jerk Sauce

“Trousseau des Dames,” Frederic Lornet, Arbois, Jura, France 2013

Hawaiian Walu-Japanese Wagyu

Grilled Walu and Seared Wagyu; Seaweed-Tomato Roll
Spiced Red Wine Sauce

Brunello di Montalcino, Casanuova delle Cerbaie, Tuscany, Italy 2008

Coconut

Coconut-Calamansi Custard, Sorbet
Clos Uroulat, Jurançon, Southwest France 2015

“S’more”

Warm Chocolate Fondant, Smoked Chocolate, Peruvian Chocolate Ice Cream
Pineau des Charentes, Vieux Fût #12, Paul-Marie & Fils, France

\$187 per person
\$282 with wine pairing per person

Le Bernardin Four Course Prix Fixe*

Almost Raw

Caviar

Royal Osetra Caviar
(\$145 Supplement per ounce)

Golden Imperial Caviar
(\$155 Supplement per ounce)

Caviar Tartare

Hamachi-Osetra Caviar Tartare; Sea Lettuce
Smoked Dashi Gelée
(\$50 Supplement)

Oysters

Single Variety or Assortment of Oysters (Six Pieces)

Kampachi

Kampachi Sashimi; Crushed Niçoise Olives, “Greek Salad”

Tuna

Yellowfin Tuna Carpaccio; Iberico Ham “Chutney,” Sea Beans
Lemon-Extra Virgin Olive Oil

Geoduck

Geoduck Sashimi; Cucumber Blossom
Gin-Citrus Vinaigrette

Red Snapper

Red Snapper Slivers; Flash-Pickled Pineapple
Meyer Lemon-Sea Salt Emulsion

Fluke

Fluke-Enoki Mushroom “Spring Roll”
Junmai-Shiso Infused Tomato Water

Salmon

Salmon Sashimi; Pickled Onion, Baby Cucumber Flowers
Amahari-Argan Oil

Striped Bass

Striped Bass Tartare; Fennel, Avocado, Saffron Crisps
Champagne Vinaigrette

Mesclun Salad

Market Herbs and Vegetables
Balsamic-Shallot Dressing

Barely Touched

Lobster

Baked Lobster; Butternut Squash Manicotti
Shrimp-Black Pepper-Brandy Sauce

Calamari

Crab-Filled Calamari a la Plancha
Romesco Sauce

Scallop

Barely Cooked Scallop; Sea Beans
Bonito Butter Sauce

Sea Trout

Ultra-Rare Smoked Sea Trout; Pickled Red Onion
Citrus-Miso Emulsion

Bacalao

Lightly Salted Grilled Cod; Snow Pea Salad
Yuzu-Ginger Butter Sauce

Langoustine

Seared Langoustine; Foie Gras Crouton
Balsamic-Truffle Vinaigrette

Crab

Dungeness “Crab Cake;” Old Bay Crisp
Shellfish-Cardamom Emulsion

Octopus

Seared Octopus; Tomatillo Salsa
Red Wine-Mole Sauce

Artichoke

Warm Artichoke Panaché; Vegetable Risotto
Black Truffle Vinaigrette

Lightly Cooked

Dover Sole

Sautéed Dover Sole; Almond-Matsutake Salad, Parsnip Mousseline
Soy-Lime Emulsion
(\$22 Supplement)

Black Bass

Steamed Black Bass; Baby Bok Choy
Bitter Orange-Lemongrass Infused Bouillon

Merluza

Pan Roasted Merluza; Saffron Potatoes, Caramelized Leeks
Zarzuela Sauce

Monkfish

Pan Roasted Monkfish; Squid Ink Fideos
Chorizo Emulsion

Skate

Lacquered Skate; Fennel-Herb Salad
Smoked Duck Broth

Halibut

Poached Halibut; Radish Medley
Daikon-Ginger Dashi

Hawaiian Walu-Japanese Wagyu

Grilled Walu and Seared Wagyu; Seaweed-Tomato Roll
Spiced Red Wine Sauce

Snapper

Baked Red Snapper; Vegetable Ceviche
Shrimp-Mezcal Marinière

Salmon

Barely Cooked Salmon; Spiced Chanterelles
Jamaican Jerk Sauce

Lobster

Baked Lobster; Creamy White Corn Polenta
Red Wine-Gumbo Sauce

Upon Request

Lamb

Roasted Rack of Lamb; Truffled Orecchiette “Merguez Bolognese”
Harissa-Lemon Confit Emulsion

Filet Mignon

Pan Roasted Filet Mignon; Oxtail Ravioli
Natural Jus

Red Snapper

Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust
Byaldi Gratin

(Please Allow 24 Hours Notice, For Two)

* Consuming raw or undercooked meats, poultry, seafood
shellfish or eggs may increase your risk of foodborne illness

\$160 per person