

Le Bernardin

Chef’s Tasting Menu*

— Per Table Only —

Tuna-Caviar

Layers of Thinly Pounded Yellowfin Tuna; Osetra Caviar, Black Pepper Crisp
Lemon Crème Fraîche
Grüner Veltliner, “Belle Naturelle”, Weingut Jurtschitsch, Kamptal, Austria 2018

Langoustine

Warm Langoustine; Seaweed-Matsutake Salad
Dashi Broth
Sake, Hakurakusei, Tokubetsu Junmai, Miyagi, NV, Japan

Crab

Peekytoe “Crab Cake;” Black Rice, Mango-Papaya Salad
Vadouvan Sweet Curry Sauce
Rioja Blanco, La Antigua Clasico, Spain 2014

Dover Sole

Sautéed Dover Sole; Almonds, Chanterelles
Soy-Lime Emulsion
Krug, “Grande Cuvée 166ème Edition,” Reims, France NV

Salmon

Barely Cooked Faroe Islands Salmon
Black Truffle Pot-au-Feu
País, “Huasa de Pilen Alto”, Louis-Antoine Luyt, Valle de Maule, Chile, 2018

Lobster

Glazed Maine Lobster; “Leek Cannelloni”
Red Wine-Rosemary Sauce
Châteauneuf-du-Pape, Habemus Papam, Domaine Santa Duc, Rhône , France 2015

Fennel

Pear-Fennel Preserve, Anise Tuile, Yogurt Sorbet
Tokaji Késófi, Árvay, Hungary 2016

Autumn Fruit

Spice Roasted Fruit “Vacherin,” Berry Mulled Wine Sauce, Pear Sorbet
Vouvray, Clos du Bourg, Moelleux, Huet, Loire, France 2018

Le Bernardin

155 W 51st St, New York, NY 10019

\$228 per person

\$373 with wine pairing per person

Chef: Eric Ripert

Vegetarian Tasting Menu*	
— Per Table Only —	
	Celeriac Celery-Root-Black Truffle Soup <i>Eric Rodez, Blanc de Noirs, Ambonnay, NV</i>
	Artichoke Warm Artichoke Panaché, Vegetable Risotto Barigoule Emulsion <i>Furmint, Weingut Gross, Gorca, Štajerska, Slovenia 2016</i>
	Perigord Truffle Black Truffle Tagliatelle <i>Tous les Ch'nins mènent à Rome, Bruno Ciofi, Loire Valley, France 2017</i>
	Bouillabaisse Slowly Cooked Mediterranean Vegetable Bouillabaisse Anise-Saffron Infused Broth <i>Rosé, Domaine Ott, “Château Romassan” Bandol, Provence, France 2017</i>
	Curry Cauliflower Couscous, Romanesco, Okra, Seasonal Vegetables Madras Curry Stew <i>Riesling, Neefer Frauenberg, Grosses Gewächs, Reinhold Franzen 2015</i>
	Wild Mushroom Seasonal Mushroom Stuffed Cabbage Roasted Portobello Jus <i>Pinot Noir, “Vespidae”, J.K. Carriere, Willamette Valley, Oregon 2015</i>
	Citrus Clementine Sorbet, Whipped Yogurt, Citrus Marmalade <i>Clairette de Die, Jaillance, Cuvée Impériale, Rhône Valley, France NV</i>
	Hazelnut Golden Hazelnut Sphere, Frangelico Mousse Praline Ice Cream <i>Zweigelt, Beerenauslese, Kracher, Burgenland, Austria 2016</i>

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

Le Bernardin Tasting Menu*	
— Per Table Only —	
	Striped Bass Striped Bass Truffled Tartare Périgord Vinaigrette <i>Champagne Laherte Frères, “Ultradition,” Côteaux Sud d’Épernay, France NV</i>
	Lobster Grilled Lobster “Mi-Cuit;” Charred Scallions Sea Urchin Sauce Américaine <i>Furmint, Weingut Gross, Gorca, Štajerska, Slovenia 2016</i>
	Hiramasa Seared Hiramasa; Baby Shrimp, Calamari Lemongrass-Infused Bouillon <i>Chardonnay, Bien Nacido, The Ojai Vineyard, Santa Maria Valley, California 2017</i>
	Monkfish Pan-Roasted Monkfish; Wild Mushroom Stuffed Cabbage Bacon Jus <i>Chenin Blanc, “Tous les Ch'nins mènent a Rome”, Bruno Ciofi, Loire, France, 2017</i>
	Hawaiian Walu-Japanese Wagyu Grilled Walu and Seared Wagyu; Roasted Squash Roll Spiced Red Wine Sauce <i>Rosso di Montalcino, Casanuova delle Cerbaie, Tuscany, Italy 2014</i>
	Tropical Fruit Coconut Granité, Caramelized Passion Fruit, Pineapple Sorbet <i>Clairette de Die, Jaillance, Cuvée Impériale, Rhône Valley, France NV</i>
	Coffee Frozen Coffee Soufflé, Chartreuse Caramel, Chicory Granité <i>Zweigelt, Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2016</i>

\$198 per person
\$293 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) Oysters Single Variety or Assortment of Oysters (Six Pieces) Tuna-Caviar Layers of Thinly Pounded Yellowfin Tuna; Osetra Caviar Black Pepper Crisp, Lemon Crème Fraîche (\$50 Supplement) Kampachi Kampachi Sashimi; Pink Peppercorn Pickles Hibiscus Vinaigrette Sea Urchin Maine Sea Urchin; Sea Bean Salad Pumpernickel Toast Red Snapper Red Snapper Slivers; Asian Pear, Akinori Kimchi Emulsion Striped Bass Striped Bass Truffled Tartare Périgord Vinaigrette Fluke Marinated Fluke Slivers; Cured Cucumber Dill-Yuzu Infused Apple Broth Hiramasa Flash-Cured Hiramasa; Sea Lettuce and Radishes Yuzu-Champagne Emulsion Salmon Salmon Sashimi; Pickled Onion, Baby Cucumber Flowers Amahari-Argan Oil Mesclun Salad Market Herbs and Seasonal Vegetables Truffle Vinaigrette
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Barely Touched Scallop Warm Scallop; Lemongrass-Ginger Lime Broth Langoustine Warm Langoustine; Seaweed-Matsutake Salad Dashi Broth Crab Peekytoe “Crab Cake;” Black Rice, Mango-Papaya Salad Vadouvan Sweet Curry Sauce Sea Trout Seared Tasmanian Sea Trout; Charred Tomato Chutney Lemon-Tandoori Olive Oil Calamari Crab-Filled Calamari a la Plancha Romesco Sauce Bacalao Lightly Salted Grilled Merluza; Lima Bean-Citrus Mousseline Zucchini-Parmesan Sauce Vierge Lobster Grilled Lobster “Mi-Cuit;” Charred Scallions Sea Urchin Sauce Américaine Octopus Seared Octopus; Tomatillo Salsa Red Wine-Mole Sauce Artichoke Warm Artichoke Panaché; Vegetable Risotto Black Truffle Vinaigrette
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Lightly Cooked Dover Sole Sautéed Dover Sole; Almonds, Chanterelles Soy-Lime Emulsion (\$22 Supplement) Hiramasa Seared Hiramasa; Baby Shrimp, Calamari Lemongrass-Infused Bouillon Monkfish Pan-Roasted Monkfish; Wild Mushroom Stuffed Cabbage Bacon Jus Striped Bass Baked Striped Bass; Matsutake-Bone Marrow Bordelaise Sauce Halibut Poached Halibut; Pickled Beets Horseradish Marinière Hawaiian Walu-Japanese Wagyu Grilled Walu and Seared Wagyu; Roasted Squash Roll Spiced Red Wine Sauce Skate Poached Skate; Green Papaya-Squash Aromatic Medley Thai Shellfish Broth Salmon Barely Cooked Faroe Islands Salmon Black Truffle Pot-au-Feu Lobster Glazed Maine Lobster Tail; “Leek Cannelloni” Red Wine-Rosemary 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