

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)

Oyster

Chilled Beausoleil Oysters; Sea Grape and Pickled Shallot
"Seaweed Water" Gelée

Caviar Tartare

Filet Mignon-Kampachi-Osetra Caviar Tartare;
Lightly Smoked Dashi Gelée
(\$50 Supplement)

Hamachi

Flash Marinated Hamachi; Young Radishes and Amaranth Crisp
Yuzu Vinaigrette

Tuna

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

Fluke

Fluke Slivers; Sweet and Sour Plum
Grapefruit-Tea Nage

Geoduck

Geoduck Sashimi; Shaved Radishes
Ginger-Ponzu

Salmon

Salmon Sashimi; Olive
Lemon-Mustard Emulsion, Focaccia Crisp

Tasmanian Trout

Trout Slivers; "Cucumber Tiger Salad"
Sichuan Pepper-Cucumber Vinaigrette

Striped Bass

Striped Bass Tartare; Baby Zucchini
Parmesan-Lemon Confit Sauce Vierge

Mesclun Salad

Market Herbs and Vegetables
Balsamic-Shallot Dressing

Barely Touched

King Fish-Caviar

Warm King Fish "Sashimi;" Osetra Caviar
Light Marinière Broth
(\$50 Supplement)

Octopus

Charred Octopus; Daikon-Ginger Relish
Yuzu Kosho Broth

Lobster

Lacquered Lobster Tail; Herb Spring Roll
Lemongrass Consommé

Scallop

Barely Cooked Scallop; Roasted Bone Marrow
Calamansi-Butter Sauce

Sea Trout

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

Bacalao "Serenata"

Lightly Salted Grilled Cod; Avocado
Yucca and Pepper Escabeche

Seafood Truffle Pasta

Crab, Scallop, Lobster; Tagliatelle
Black Truffle Emulsion

Tuna

Seared Yellowfin Tuna; Soba Noodles
Kombu Confit, Yuzu Dashi

Calamari

Crab Filled Calamari a la Plancha
Bamboo Shoot-Wood Ear Mushroom Pot au Feu

Artichoke

Warm Artichoke Panaché; Vegetable Risotto
Black Truffle Vinaigrette

Langoustine

Seared Langoustine; Fennel Mousseline
Spiced Citrus-Sambal Sauce

Lightly Cooked

Dover Sole

Sautéed Dover Sole; "Almond-Pistachio Barberry Golden Basmati"
Chardonnay-Shallot Butter
(\$18 Supplement)

Black Bass "Surf & Turf"

Crispy Black Bass and Braised Veal Cheek
Parsnip Emulsion, Ginger-Five Spice Reduction

Merluza

Spanish Merluza; Aki Nori
"Razor Clam Chowder"

Striped Bass

Baked Striped Bass; Spaghetti Squash and Green Papaya Salad
Ginger-Red Wine Sauce

Skate

Poached Skate; Braised Daikon, Charred Scallion Jam
Lemon Confit-Kimchi Broth

Salmon

Barely Cooked Organic Salmon; Warm Buddha's Hand Salad
Citrus-Tarragon-Olive Oil Emulsion

Monkfish "Fish & Chips"

Pan Roasted Monkfish; Crispy Kale
Lemon Confit-Romescada Sauce

Snapper

Crusted Red Snapper; Pickled Persian Cucumbers
Green Curry-Goat Yogurt Emulsion

White Tuna-Japanese Wagyu

Grilled Escolar and Seared Japanese Wagyu;
Wild Mushroom "Endive Farcie"
Red Wine-Peppercorn Sauce

Halibut

Poached Halibut; Manila Clams
Wild Mushroom Casserole

Lobster

Pan Roasted Lobster; Baby Leeks, Sunchoke Purée
Sauce Américaine

Upon Request

Squab

Pan Roasted Squab; Truffled Savoy Cabbage
Red Wine Salmis Sauce

Lamb

Roasted Rack of Lamb; Tabouleh, Raita
Black Garlic Scented Jus

Filet Mignon

Pan Roasted Filet Mignon; Wasabi Pea Puree
Wild Mushrooms, 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*

\$150 per person