

Le Bernardin

Chef's Tasting Menu*

— Per Table Only —

Caviar Tartare

Hamachi-Osetra Caviar Tartare; Sea Lettuce
Dashi Gelée

Sake, Hakurakusei, Tokubetsu Junmai, Miyagi, NV, Japan

Langoustine

Seared Langoustine; Morels, Foie Gras Crouton
Balsamic-Truffle Vinaigrette

Riesling, Ayler Fass 6, "Senior", Peter Lauer, Mosel, Germany, 2018

Crab

Peekytoe "Crab Cake;" Black Rice, Mango-Papaya Salad
Vadouvan Sweet Curry Sauce

Rioja Blanco, La Antigua Clasico, Spain 2014

Black Bass

Steamed Black Bass; Baby Shrimp, Calamari
Lemongrass-Infused Bouillon

Chardonnay, Sandhi, Santa Barbara County, California 2016

Dover Sole

Sautéed Dover Sole; Almonds, Chanterelles, Peas
Soy-Lime Emulsion

Krug, "Grande Cuvée 166ème Edition," Reims, France NV

Lobster

Glazed Maine Lobster; "Leek Cannelloni"
Red Wine-Rosemary Sauce

Châteauneuf-du-Pape, Domaine Brun Avril, Rhone, France 2015

Cucumber

Persian Cucumber-Lime Granité, Kiwi, Yogurt Sorbet

Clairette de Die, Jaillance, Cuvée Impériale, Rhone Valley, France, NV

Corn-Hibiscus

Hibiscus Meringue, Corn Pudding, "Charred Milk" Ice Cream

Lenkey Pincészet, Tokaji Late Harvest, Hungary 2007

Le Bernardin

155 W 51st St, New York, NY 10019

Vegetarian Tasting Menu*

— Per Table Only —

Asparagus

Poached Green Asparagus, Vegetable “Caviar”
White Balsamic-Herb-Seaweed Vinaigrette

Jacques Lassaingne, “Les Vignes de Montgueux,” Blanc de Blancs, Aube, NV

Artichoke

Warm Artichoke Panaché, Spring Vegetable Risotto
Barigoule Emulsion

Doña Blanca Blend, “Alanda,” Quinta da Muradella, Monterrei, Spain 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 Ott, “Château Romassan” Bandol, Provence, France 2017

Curry

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

Riesling, Clos Liebenberg, Domaine Valentin Zusslin, Alsace, France 2014

Morel

Sautéed Pea Shoot-Filled Morels
Green Peppercorn Sauce

Pinot Noir, “Vespidae,” J.K. Carriere, Willamette Valley, Oregon 2015

Ginger

Candied Ginger Parfait, Roasted Pineapple Sorbet

Clos Uroulat, Jurançon, Southwest France 2015

Strawberry

Red Wine-Strawberry “Bonbon,” Macerated Strawberry

Patrick Bottex, “La Cueille,” Bugey-Cerdon, Savoie, France, Rosé, NV

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

Le Bernardin Tasting Menu*

— Per Table Only —

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras
Toasted Baguette, Chives, Extra Virgin Olive Oil

Grüner Veltliner, Federspiel, Loibner, F.X. Pichler, Wachau, Austria 2016

Lobster

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

Equipo Navazos, La Bota 53 MMXII “Florpower”, Cádiz, Andalucia, Spain 2010

Merluza

Pan Roasted Merluza; Saffron Potatoes
Zarzuela Sauce

Savennières, Roche aux Moines, Domaine aux Moines, Loire, France 2016

Salmon

Barely Cooked Faroe Islands Salmon
Black Truffle Pot-au-Feu

Pinot Noir, “Vespidae,” J.K. Carriere, Willamette Valley, Oregon 2015

Hawaiian Walu-Japanese Wagyu

Grilled Walu and Seared Wagyu; Roasted Squash Roll
Spiced Red Wine Sauce

Rosso di Montalcino, Padelletti, Tuscany, Italy 2015

Coconut

Coconut-Calamansi Custard, Sorbet

Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2017

“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 Gelee
(\$50 Supplement)

Oysters

Single Variety or Assortment of Oysters (Six Pieces)

Kampachi

Kampachi Sashimi; Pink Peppercorn Pickles
Hibiscus Vinaigrette

Tuna

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

Geoduck

Geoduck Sashimi; Cucumber Blossom
Gin-Citrus Vinaigrette

Salmon

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

Fluke

Flash Marinated Fluke Slivers; Cured Cucumber
Dill-Yuzu Infused Apple Broth

Striped Bass

Striped Bass Tartare; Granny Smith Apple, Jalapeño, Plantain Crisp
Dark Rum-Tamarind Vinaigrette

Red Snapper

Red Snapper Slivers; Asian Pear, Akinori
Kimchi Emulsion

Mesclun Salad

Market Herbs and Spring Vegetables
Truffle Vinaigrette

Barely Touched

Lobster

Baked Lobster; 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 Radishes
Wasabi-Kaffir Lime Sheep Milk Yogurt Emulsion

Crab

Peekytoe "Crab Cake," Black Rice, Mango-Papaya Salad
Vadouvan Sweet Curry Sauce

Langoustine

Seared Langoustine; Morels, Foie Gras Crouton
Balsamic-Truffle Vinaigrette

"Bacalao"

"Lightly Salted Grilled Merluza;" Corn Mouseline
Roasted Tomatillo Sauce

Octopus

Seared Octopus; Tomatillo Salsa
Red Wine-Mole Sauce

Artichoke

Warm Artichoke Panaché; Spring Vegetable Risotto
Black Truffle Vinaigrette

Lightly Cooked

Dover Sole

Sautéed Dover Sole; Almonds, Chanterelles, Peas
Soy-Lime Emulsion
(\$22 Supplement)

Black Bass

Steamed Black Bass; Baby Shrimp, Calamari
Lemongrass-Infused Bouillon

Merluza

Pan Roasted Merluza; Saffron Potatoes
Zarzuela Sauce

Monkfish

Roasted Monkfish; Stuffed Morel
Green Peppercorn-Brandy Sauce

Skate

Lacquered Skate; Fennel-Herb Salad
Smoked Duck Broth

Halibut

Poached Halibut; Marinated Cherry Tomatoes, Mint-Basil Pesto
Tomato Consommé

Hawaiian Walu-Japanese Wagyu

Grilled Walu and Seared Wagyu; Roasted Squash Roll
Spiced Red Wine Sauce

Striped Bass

Baked Striped Bass; Summer Vegetable Filled Zucchini Flower
Black Olive-Red Wine Sauce

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*

\$160 per person