

Le Bernardin Tasting Menu*

— Per Table Only —

Fluke

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

“Annia,” Massican, Napa Valley, California 2016

Langoustine

Seared Langoustine; Warm Mushroom Salad
Truffle Crème Fraîche Sauce

Sake, Junmai Ginjo, Manzairaku, Chubu, Japan NV

Snapper

Baked Red Snapper; Vegetable Ceviche
Shrimp-Mezcal Marinière

Grenache, La Bruja de Rozas, Comando G, Castilla y Leon, Spain 2015

Monkfish

Pan Roasted Monkfish; Squid Ink Fideos
Chorizo Emulsion

Palomino Fino, Navazos-Niepoort, Andalucia, Spain 2014

Lobster

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

Zinfandel, Old Vine, Bedrock Wine Co., Sonoma, California 2016

Grapefruit

Grapefruit Sorbet, Blood Orange-Quince Granité

Bugey-Cerdon, Patrick Bottex, Savoie, France NV

“Black Forest”

Brandied Cherries, Whipped Vanilla Cream, Chocolate Sorbet

Taylor Fladgate, 20 Year Old Tawny Port

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