

Le Bernardin Tasting Menu*

— Per Table Only —

Hamachi

Flash Marinated Hamachi; Rice Crispy
Gochujang Sake Vinaigrette

Sauvignon Blanc, "Les Deux Tours," Ladoucette, Loire, France 2014

Scallop

Barely Cooked Scallop; Brown Butter Dashi

J. Dumangin Fils, 1er Cru Champagne, Extra Brut, France NV

Seafood Truffle Pasta

Crab, Shrimp, Lobster; Tagliatelle
Black Truffle Emulsion

Riesling, Feinherb, Von Hövel, Saar, Germany 2014

Salmon

Barely Cooked Wild Salmon; Snow Peas
Shitake-Matsutake Broth

Chardonnay, Sandhi, Santa Barbara, California 2013

Striped Bass

Wild Striped Bass; Zucchini Caponata
Merlot-Black Olive Emulsion

Château Fonroque, Saint-Émilion, Bordeaux, France 2011

Clementine

Coconut Yuzu Sorbet, Clementine Snow

Moscato d'Asti, "Vigna Senza Nome," Braida Giacomo Bologna, Piedmont, Italy 2013

Peruvian Chocolate

Warm Chocolate Cake, Caramelized Fig
Spiced Chocolate Ice Cream

Zweigelt, Beerenauslese, Kracher, Burgenland, Austria 2012

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