

Le Bernardin

155 W 51st St, New York, NY 10019

Vegetarian Tasting Menu*	
— Per Table Only —	
	Cucumber Cucumber Medley; Seaweed Caviar, Green Gazpacho <i>Junmai Ginjo, Hakurakusei ‘The Connoisseur’, Niizawa Brewery, Miyagi</i>
	Soba Noodle Chilled Soba Noodles; Périgord Truffle-Yakitori Sauce <i>Chartogne-Taillet, Cuvée Ste. Anne, Merfy, Montagne de Reims, Brut, NV</i>
	Artichoke Artichoke Panaché; Tomato Compote, Black Truffle Vinaigrette <i>Tokaji, Moric and Hidden Treasures, Tokaj, Hungary 2023</i>
	Leek Warm Truffled Baby Leek Terrine; Petite Salad, Mustard-Herb Vinaigrette <i>Chardonnay, Birichino, Central Coast, California 2024</i>
	Cabbage Stuffed Cabbage; Black Truffle-Wild Mushroom Jus <i>Gevrey-Chambertin, Vieilles Vignes, Domaine Tortochot, Burgundy, France 2023</i>
	Pasta Black Truffle Tagliatelle <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2021</i>
	Yuzu Coconut-Gin “Cloud”, Yuzu Avocado Sorbet <i>Jurançon, Clos Guirouilh, Southwest France 2016</i>
	Honeydew “Pixelato Supremo” Cantaloupe, Melon Medley <i>Moscatel ‘My Sweet Paradise’, Mata, Malaga, Spain 2024</i>
\$270 per person \$450 with wine pairing per person	
Chef: Eric Ripert	

Chef’s Tasting Menu*	
— Per Table Only —	
	Bluefin Tuna-Caviar Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar, Seaweed Emulsion <i>Fitapreta, O Ancestral Brancoo, Alentejo, Portugal 2025</i>
	Uni Warm Sea Urchin; Bone Marrow Custard, Green Peppercorn Dashi <i>Miraflores, Ramiro Ibañez, Andalucía, Spain 2025</i>
	Turbot Steamed Turbot; Baby Yukon Gold Potatoes, Citrus Beurre Blanc <i>Puligny Montrachet, Jean-Louis Chavy, Burgundy, France 2023</i>
	Tilefish Baked Tilefish; Stuffed Zucchini, Coconut-Green Curry Sauce <i>Montlouis-sur-Loire, Sec, Les Choisses, François Chidaine, Loire, France 2023</i>
	Halibut Steamed Halibut; Barbecued Royal Trumpet, Wild Mushroom Bouillon <i>Pinot Noir, Domaine Marcel Deiss, Alsace, France 2024</i>
	Lobster Lobster “Mi Cuit”; Crispy Lasagna, Black Truffle Sauce <i>Brunello di Montalcino, Fattoria del Colle, Donatella Cinelli Colombini, Tuscany, Italy 2021</i>
	Sesame “Black Forest” Sour Cherry Compote, Black Sesame Ice Cream <i>Zweigelt, Kracher, Beerenauslese, Neusiedlersee, Austria 2021</i>
	Peruvian Dark Chocolate Warm Peruvian Chocolate Tart, Tahitian Vanilla Ice Cream <i>Taylor Fladgate, 20 Year Tawny, Portugal</i>
\$350 per person \$530 with wine pairing per person	

Le Bernardin Three Course Prix Fixe*

Almost Raw	Barely Touched	Lightly Cooked	
Caviar Royal Osetra Caviar (\$145 Supplement per ounce)	Salmon-Caviar Slowly Baked Salmon; Royal Osetra Caviar Horseradish Emulsion (\$50 Supplement)	Dover Sole Pan Seared Dover Sole; Romanesco and Cauliflower Florets Toasted Almonds, Soy-Lime Emulsion (\$38 Supplement)	
Oysters Single Variety or Assortment of Oysters (Six Pieces)			
Oyster-Uni Sea Urchin-Oyster Duo; Nori Cracker Seaweed Gelée	Uni Warm Sea Urchin; Bone Marrow Custard Green Peppercorn Dashi	Salmon Barely Cooked Salmon; Fall Vegetable Medley “Lemon-Garbure” Broth	
Tuna Layers of Thinly Pounded Yellowfin Tuna Foie Gras, Toasted Baguette, Chives	Black Cod Grilled Spiced Black Cod; Zucchini Flower Tapenade Mussel-Pesto Broth	Skate Poached Skate; Jalapeño-Radish Salad “Corn Soufflé” Roasted Tomatillo-Cilantro Emulsion	
Hamachi Hamachi Sashimi; Spiced Cucumber Pickled Rhubarb-Orange Salad	Tuna Herb Crusted Tuna Tataki; Baby Vegetable Medley Soy-Ginger Vinaigrette	Tilefish Baked Tilefish; Stuffed Zucchini Coconut-Green Curry Sauce	Upon Request
Gamberoni Rosso Shrimp Tartare; Lemon-Saffron Emulsion	Scallop-Sea Urchin Warm Scallop and Uni Seaweed-Lemon Marinière Broth		Filet Mignon Pan Roasted Filet Mignon; Short Rib Dumpling Ginger-Lemongrass Beef Jus (\$25 Supplement)
Shima-aji Striped Jack Sashimi; Crunchy Finger Lime Mini Roll Sudachi Vinaigrette			Duck Sautéed Duck Breast; Caramelized Endive and Glazed Broccolini Port-Tamarind Sauce
Bluefin Tuna-Caviar Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar Seaweed Emulsion (\$50 Supplement)	Calamari Grilled Baby Calamari; Pea-Wasabi Mousseline Sun Dried Tomato Sauce Vierge	Striped Bass Bread Crusted Striped Bass; Stuffed Baby Artichoke Sauce Barigoule	Pasta Wild Mushroom Tagliatelle; Black Truffle Sauce
Red Snapper Kombu Cured Snapper; Fresh Heart of Palm Calamansi Vinaigrette	Trout Warm Smoked Sea Trout Verjus-Fine Herbs Emulsion	Halibut Steamed Halibut; Barbecued Royal Trumpet Wild Mushroom Bouillon	Red Snapper Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust Bayaldi Gratin (Please Allow 24 Hours’ Notice, For Two \$25 Supplement per person)
Fluke Marinated Fluke Slivers; Tree Tomato and Heart of Palm Lemon Verbena Consommé	Lobster Lobster “Mi Cuit”; Crispy Lasagna Black Truffle Sauce	Merluza Pan Roasted Merluza; Stuffed Baby Sweet Peppers Lobster Gumbo Sauce	
Crab Crab Avocado; Celeriac Remoulade Dijon Mustard-Citrus Sauce	Artichoke Warm Artichoke Panaché; Tomato Compote Black Truffle Vinaigrette	Hiramasa Grilled Hiramasa; Cabbage Filled with Wild Mushroom Red Wine Bordelaise	
Mesclun Salad Market Herbs, Seasonal Vegetables Truffle Vinaigrette			

**Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*

\$142 per person