

Le Bernardin Three Course Prix Fixe

Almost Raw	Barely Touched
Caviar Royal Osetra Caviar (\$130 Supplement per ounce) Golden Imperial Caviar (\$145 Supplement per ounce)	King Fish-Caviar Warm King Fish “Sashimi;” Osetra Caviar Light Marinière Broth (\$45 Supplement)
Oysters Single Variety or Assortment of Oysters (Six Pieces)	Octopus Warm Octopus “Carpaccio;” Leek Compote Peruvian Anticucho Sauce
Oyster Chilled Beausoleil Oysters; Sea Grape and Pickled Shallot “Seaweed Water” Gelée	Calamari Charred Calamari; Spicy Espelette Pepper Jam Sauce Basquaise
Hamachi Flash Marinated Hamachi; Rice Crispy Gochujang Sake Vinaigrette	Sea Trout Ultra Rare Smoked Sea Trout; Pickled Red Onion Citrus-Miso Emulsion
Tuna Yellowfin Tuna Carpaccio; Iberico Ham “Chutney,” Sea Beans Lemon-Extra Virgin Olive Oil	Bacalao “Serenata” Lightly Salted Grilled Cod; Avocado Yucca and Pepper Escabeche
Striped Bass Wild Striped Bass Tartare; Jicama Salad Champagne-Mango Emulsion	Crab Warm Peekytoe Maryland Lump Crab; Shaved Heirloom Cauliflower, Mustard Emulsion
Snapper Flash Marinated Snapper Slivers; Citrus-Jalapeno Vinaigrette	Scallop Barely Cooked Scallop; Brown Butter Dashi
King Fish King Fish Sashimi; Heirloom Tomatoes Basil-Tamari Vinaigrette	Tuna Warm Pistachio Crusted Yellowfin Tuna; Harissa-Carrot Sauce Vierge
Razor Clam Shaved Razor Clam; Wasabi Tobiko; Lime Dressing	Artichoke Warm Artichoke Panaché; Vegetable Risotto Lemon Emulsion
Fluke Slivers of Fluke; Ponzu-Chimichurri Sauce	
Salmon Wild Salmon Tartare; Harissa Aioli, Saffron Pickled Shallots Charred Lemon Vinaigrette	
Mesclun Salad Salad of the Day’s Market Herbs and Vegetables with Balsamic-Shallot Dressing	

Lightly Cooked	Upon Request
Dover Sole Sautéed Dover Sole; “Almond-Pistachio Barberry Golden Basmati” Chardonnay-Shallot Emulsion (\$24 Supplement)	
Black Bass Crispy Black Bass; Wood Ears and Water Chestnuts Black Truffle Hot and Sour Pot au Feu	
Monkfish Pan Roasted Monkfish; Sautéed Cepes, Pearl Onions à la Crème Paprika Sauce	
Merluza Spanish Merluza; Aki Nori “Razor Clam Spring Chowder”	
Cod Baked Cod; Baby Beets, Grapes and Young Leeks Red-Wine Verjus Sauce	Duck Crispy Duck Breast; Snow Peas Sour Cherry Sauce
Striped Bass Wild Striped Bass; Zucchini Caponata Merlot-Black Olive Emulsion	Red Snapper Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust Byaldi Gratin (Please Allow 24 Hours Notice, For Two)
Skate Poached Skate; Braised Daikon, Charred Scallion Jam Lemon Confit-Kimchi Broth	
Salmon Barely Cooked Wild Salmon; Snow Peas Shitake-Matsutake Dashi	
Snapper Baked Snapper; Charred Green Tomatoes Baja Style Shrimp Sauce	
Halibut Poached Halibut; Romanesco, Brussel Sprouts Yuzu Scented Sea Urchin Emulsion	
Lobster Pan Roasted Lobster; Baby Leeks, Sunchoke Purée Red Wine “Sauce Américaine” (\$15 Supplement)	