Le Bernardin
## Vegetarian Tasting Menu*

---Per Table Only---

**Heart of Palm**  
Fresh Heart of Palm Carpaccio; Petite Mâche Salad  
J. Vignier, Blanc de Blancs, Champagne, France NV

**Carrot**  
Carrot Chawanmushi; Seaweed Caviar  
Grated Yuzu  
Sauvignon Blanc, Tement, Kallokivide, Südtirolermark, Austria 2020

**Artichoke**  
Warm Artichoke; Tomato Compote  
Sauce Bangoule  
Tokaji, Furmint & Hárslevelu, Domaine Homonna, Hungary 2018

**Eggplant**  
Sesame-Nori Roasted Eggplant; Cauliflower Florets  
Soy-Ginger Vinaigrette  
Riesling, Trocken, Schieferkristall, Eistenbacher Kardhalusenhof, Mosel, Germany 2018

**Trumpet Royale**  
Wild Mushroom Stuffed Cabbage; Trumpet Royale Casserole  
Etna Rosso, A‘Rina, Giromo Russo, Sicily, Italy 2018

**Truffle**  
Black Truffle Tagliatelle; Sauce “Perigord”  
Marsannay, Sylvain Pataille, Burgundy, France 2018

**Green Apple-Celery**  
Roasted Fennel, Buttermilk, Green Apple-Celery Sorbet  
Chardonnay-Welschriesling, Auslese, Alois Kracher, Neusiedlersee, Austria 2017

**Fig**  
Goat Cheese Mousse, Pine Nut Ganache  
Roasted Fig Ice Cream  
Taylor Fladgate, Tawny, 20 Year Old

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## Chef’s Tasting Menu*

---Per Table Only---

**Tuna**  
Layers of Thinly Pound Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives  
Albariño, Bodegas Corisca, Rías Baixas, Spain 2019

**Caviar**  
Osetra Caviar on a “Potato Cloud”  
Champagne, Louis Roederer, Collection 242 NV

**Langoustine**  
Sautéed Langoustine; Fennel-Leek Compote  
Sea Urchin Sauce Americano  
Tokaji, Furmint & Hárslevelu, Domaine Homonna, Hungary 2018

**Lobster**  
Poached Lobster; Chanterelles and Baby Radish  
Truffled Lobster Jus  
Meursault, Clos des Magny, Domaine Vincent Latour, Burgundy, France 2018

**Dover Sole**  
Sautéed Dover Sole; Toasted Almonds, Wild Mushroom  
Soy-Lime Emulsion  
Champagne, Bollinger “La Grande Année”, Aÿ 2012

**Halibut**  
Steamed Halibut; Maitake  
Bone Marrow-Red Wine Bordelaise  
Marsannay, Sylvain Pataille, Burgundy, France 2018

**Honey Crisp Apple**  
Brown Sugar Curd, Oats, Apple-Pomegranate Sorbet  
Bugny-Cerdon, Raphael Bartucci, Savoie, France, Rosé NV

**Milk Chocolate-Hazelnut**  
Praline Mousse, Gianduja, Orange-Creamsicle Ice Cream  
Les Carmes de Rieuvesc, Sauternes, Bordeaux 2011

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$220 per person  
$340 with wine pairing per person  
$260 per person  
$430 with wine pairing per person
Almost Raw

Caviar
Royal Osetra Caviar
($145 Supplement per ounce)
Golden Imperial Caviar
($155 Supplement per ounce)

Oysters
Single Variety or Assortment of Oysters (Six Pieces)

Sea Trout
Lightly Smoked Sea Trout Tartare; Meyer Lemon Jelly
Black Pepper Crisp, Vodka Crème Fraîche

Tuna
Layers of Thinly Pounded Yellowfin Tuna
Foie Gras, Toasted Baguette, Chives

Kampachi
Kampachi Crudo: Grated Yuzu, Lemon
Extra Virgin Olive Oil

Scallop
Warm Scallop; Tomato Compote
Whole Grain Mustard Sauce

Shellfish Medley
Shrimp, Uni, Razor Clam, Geoduck Chawarmushi
Smoked Pork Dashi Broth

Octopus
Braised Octopus; Sea Beans and Croutons
Chorizo-Paprika Emulsion

Shrimp
Sautéed Shrimp; Fennel-Leek Compote
Sea Urchin Sauce Américaine

Fluke
Flash Marinated Fluke Ceviche; Thai Basil, Cilantro
Lime Infused Olive Oil

Scallop
Scallop Ceviche; Scorched Baby Corn, Lime-Truffle Emulsion
Ultra Thin Saffron Tuile

Mesclun Salad
Market Herbs, Seasonal Vegetables
Truffle Vinaigrette

Barely Touched

Caviar
Osetra Caviar on a “Potato Cloud”
($60 Supplement)

Tasmanian Sea Trout
Lightly Seared Trout; Yuzu Rice
Green Tea-Nori Consommé

Scallop
Warm Scallop; Tomato Compote
Whole Grain Mustard Sauce

Shellfish Medley
Shrimp, Uni, Razor Clam, Geoduck Chawarmushi
Smoked Pork Dashi Broth

Octopus
Braised Octopus; Sea Beans and Croutons
Chorizo-Paprika Emulsion

Shrimp
Sautéed Shrimp; Fennel-Leek Compote
Sea Urchin Sauce Américaine

Scallop
Scallop Ceviche; Scorched Baby Corn, Lime-Truffle Emulsion
Ultra Thin Saffron Tuile

Mesclun Salad
Market Herbs, Seasonal Vegetables
Truffle Vinaigrette

Lightly Cooked

Dover Sole
Sautéed Dover Sole; Toasted Almonds, Wild Mushroom
Soy-Lime Emulsion
($38 Supplement)

Salmon
Barely Cooked Faroe Islands Salmon; Striped Beets and Buddha
Hand Citrus, Orange-Ponzo-Olive Oil Emulsion

Halibut
Poached Halibut; Abalone Ginger Salad
Seaweed-Roasted Nori Dressing

Black Bass
Poached Black Bass; Braised Cippolini, Spinach and Shaved Turnip
Bacon-Green Peppercorn Sauce

Surf and Turf
Pan Roasted Merluza and Braised Oxtail Butternut Squash Cannelloni;
Spiced Red Wine Sauce

Striped Bass
Baked Striped Bass; Artichoke Medley
Black Truffle Barigoule

Hiramasa
Grilled Hiramasa; Roasted Maitake
Bone Marrow-Red Wine Bordelaise

Upon Request

Filet Mignon
Pan Roasted Filet Mignon; Braised Short Rib Ragout
Natural Jus

Duck
Pan Roasted Duck Breast; Celeriac-Potato Gratin
Fig-Aged Port Sauce

Pasta
Tagliatelle; Seasonal Vegetables
Black Truffle Sauce

Red Snapper
Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crusted
Byaldi Gratin
( Please Allow 24 Hours Notice, For Two $15 Supplement per person )

Striped Bass
Baked Striped Bass; Artichoke Medley
Black Truffle Barigoule

Hiramasa
Grilled Hiramasa; Roasted Maitake
Bone Marrow-Red Wine Bordelaise

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

$115 per person

Le Bernardin Three Course Prix Fixe*