



# Le Bernardin

155 W 51st St, New York, NY 10019

## 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*

### Heirloom Tomato

Warm Cherry Tomato Carpaccio; Stuffed Zucchini Flower  
Sauce Vierge  
*Sauvignon Blanc, Winkl, Cantina Terlan, Alto Adige, Italy 2019*

### Artichoke

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

### Vegetable Bouillabaisse

Slow Cooked Mediterranean Vegetable Bouillabaisse  
Anise-Saffron Infused Broth  
*Goncalves Faria Branco, Beirrada, Portugal 2015*

### Trumpet Royale

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

### Truffle

Black Truffle Tagliatelle; Sauce "Périgord"  
*Marsannay, Sylvain Pataille, Burgundy, France 2018*

### Carrot

Walnut Nougatine, Beet Caramel  
Carrot Sorbet  
*Bugey-Cerdon, Raphael Bartucci, Savoie, France, Rosé NV*

### "Doughnut"

Sticky Toffee Cake, Vanilla Custard  
Candied Pecan Crisp  
*Zweigelt Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2017*

\$220 per person  
\$340 with wine pairing per person

## Chef's Tasting Menu\*

— Per Table Only —

### Tuna

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

### Caviar

Osetra Caviar; Geoduck Chawanmushi  
*Grüner Veltliner, "Alte Reben", Sohm & Kracher, Weinviertel, Austria 2019*

### Langoustine

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

### Lobster

Poached Lobster; Chanterelle 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*

### Rhubarb

Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile  
*Bugey-Cerdon, Raphael Bartucci, Savoie, France, Rosé NV*

### Milk Chocolate-Hazelnut

Praline Mousse, Gianduja, Orange-Creamsicle Ice Cream  
*Les Carmes de Rieussec, Sauternes, Bordeaux 2011*

\$280 per person  
\$430 with wine pairing per person

## Le Bernardin Three Course Prix Fixe\*

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### 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

#### **Tuna-Urchin**

Tuna Tartare-Sea Urchin Toast  
Jus de Viande

#### **Striped Bass**

Striped Bass Tartare; Green Tomato Gelée, Persian Cucumber  
"Burnt Citrus" Vinaigrette

#### **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; Geoduck Chawanmushi  
(\$60 Supplement)

#### **Tasmanian Sea Trout**

Lightly Seared Trout; Yuzu Rice  
Green Tea-Nori Consommé

#### **Scallop**

Warm Scallop; Tomato Compote  
Whole Grain Mustard Sauce

#### **Shrimp**

Sautéed Shrimp; Fennel-Leek Compote  
Sea Urchin Sauce Américaine

#### **Sea Urchin Pasta**

Homemade Tagliolini  
Razor Clam and Urchin Emulsion

#### **Lobster**

Poached Lobster; Chanterelle and Baby Radish  
Truffled Lobster Jus

#### **Octopus**

Braised Octopus; Peach Slivers  
Chorizo-Paprika Emulsion

#### **Artichoke**

Warm Artichoke Panaché; Yellow Tomato Concassée  
Herb Vinaigrette

### Lightly Cooked

#### **Dover Sole**

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

#### **Salmon**

Barely Cooked Faroe Islands Salmon; Tarragon-Basil Sauce Vierge  
Tomato Consommé

#### **Merluza**

Steamed Merluza; Stuffed Baby Squash Flower  
Lemon-Extra Virgin Olive Oil Emulsion

#### **Skate**

Barbecued Skate; Creamy Sweet Corn  
Lime Shishito Emulsion

#### **Black Bass**

Poached Black Bass; Baby Leeks, Sea Beans  
Razor Clam Chowder

#### **Surf and Turf**

Pan Roasted Monkfish and Braised Oxtail Butternut Squash  
Canneloni; 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 Ravioli  
Natural Jus

#### **Pasta**

Tagliatelle; Seasonal Vegetables  
Black Truffle Sauce

#### **Red Snapper**

Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust  
Byaldi Gratin

(Please Allow 24 Hours Notice, For Two  
\$15 Supplement per person)

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

\$115 per person