

Chef’s Tasting Menu\*

— Per Table Only —

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Fois Gras, Toasted Baguette, Chives  
Extra Virgin Olive Oil

*Albariño, “Lagar de Pintos”, Rías Baixas, Spain 2017*

King Fish-Caviar

Warm King Fish “Sashimi;” Osetra Caviar  
Light Marinière Sauce

*Manzairaku, Junmai Ginjo, Ishikawa, Japan NV*

Crab

Warm Peekytoe Crab; Yuzu Rice  
Green Tea-Nori Consommé

*Meursault, Ballot-Millot, Burgundy, France 2018*

Lobster

Grilled Lobster “Mi-Cuit”; Charred Scallions  
Sea Urchin Sauce Américaine

*Saint-Joseph, “Circa” J.L Chave Sélection, Rhone, France 2018*

Dover Sole

Sautéed Dover Sole; Toasted Almonds, Wild Mushroom  
Soy-Lime Emulsion

*Krug, “Grand Cuvée”, Reims, France NV*

Halibut

Poached Halibut  
Black Truffle “Pot-au-Feu”

*Marsannay, Sylvain Pataille, Burgundy, France 2018*

Rhubarb

Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile

*Bugey-Cerdon, Patrick Bottex, “La Cueilie”, Savoie, France, Rosé NV*

Apple

Brown Butter Mousse, Apple Confit, Armagnac Sabayon

*Château La Rame, Sainte-Croix-du-Mont, Bordeaux, France 2014*

Le Bernardin

155 W 51st St, New York, NY 10019

\$275 per person

*\$425 with wine pairing per person*

Chef: Eric Ripert

Le Bernardin Four Course Prix Fixe\*

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)

Tuna

Layers of Thinly Pounded Yellowfin Tuna  
Foie Gras, Toasted Baguette, Chives  
Extra Virgin Olive Oil

Kampachi

Kampachi-Flying Fish Roe Sashimi  
Ginger-Wasabi Emulsion

Tuna-Urchin

Tuna Tartare-Sea Urchin Toast  
Jus de Viande

Striped Bass

Striped Bass Truffled Tartare  
Périgord Vinaigrette

Fluke

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

Scallop

Scallop Ceviche; Chives, Preserved Lemon  
Extra Virgin Olive Oil

Mesclun Salad

Market Herbs, Seasonal Vegetables  
Truffle Vinaigrette

Barely Touched

King Fish-Caviar

Warm King Fish “Sashimi”; Osetra Caviar  
Light Marinière Sauce  
(\$50 Supplement)

Crab

Warm Peekytoe Crab; Yuzu Rice  
Green Tea-Nori Consommé

Scallop

Warm Scallop  
Brown Butter-Dashi Sauce

Sepia

Sautéed Sepia “Ribbons”; Squid Ink Risotto  
Lemon-Saffron Broth

Tasmanian Trout

“Ultra-Rare” Tasmanian Trout; Pea-Wasabi Purée  
Yuzu Emulsion

Lobster

Grilled Lobster “Mi-Cuit”; Charred Scallions  
Sea Urchin Sauce Américaine

Artichoke

Warm Artichoke Panaché; Vegetable Risotto  
Black Truffle Vinaigrette

Lightly Cooked

Dover Sole

Sautéed Dover Sole; Toasted Almonds, Wild Mushroom  
Soy-Lime Emulsion  
(\$25 Supplement)

Salmon

Barely Cooked Faroe Islands Salmon  
Black Truffle “Pot-au-Feu”

Red Snapper

Baked Snapper; Acorn Squash “Ceviche”  
Baja Style Shrimp Sauce

Halibut

Poached Halibut; Baby Leeks, Sea Beans  
Razor Clam Chowder

Monkfish

Pan-Roasted Monkfish; Wild Mushroom Stuffed Cabbage  
Tarragon-Red Wine Sauce

Striped Bass

Baked Striped Bass; Artichoke Medley  
Black Truffle Barigoule

Upon Request

Filet Mignon

Pan Roasted Filet Mignon; Braised Short Rib Ravioli  
Natural Jus

Pasta

Tagliatelle; Spring 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