

Le Bernardin

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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

White Asparagus

Poached White Asparagus; Herb Vinaigrette
Grüner Veltliner, Alte Reben, Sohm & Kracher, Austria 2019

Artichoke

Warm Artichoke Panaché, Vegetable Risotto
Sauce Barigoule
Tokaji, Hidden Treasures, A Moric Project, Hungary 2016

Spring Vegetable Medley

Medley of Peas, Fava Beans, Snow Peas, Carmellini Beans and Baby Corn
Wild Ramp Emulsion
Pouilly- Fume, Prédilection, Jonathan Didier Pabiot, Loire, France 2017

Morels

Wild Mushroom Stuffed Cabbage; Morel 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, Patrick Bottex, “La Cueil­le”, Savoie, France, Rosé NV

“Doughnut”

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

Chef’s Tasting Menu*

— Per Table Only —

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie 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
Grecanico, “Pithos”, COS, Sicily, Italy 2019

Lobster

Grilled Lobster “Mi-Cuit”; Charred Scallions
Sea Urchin Sauce Américaine
Vouvray Sec, Expresion de Silex, Denis Meunier, Loire, France 2019

Dover Sole

Sautéed Dover Sole; Toasted Almonds, Wild Mushroom
Soy-Lime Emulsion
Krug, “Grand Cuvée”, Reims, France NV

Hiramasa

Grilled Hiramasa; Roasted Maitake and Porcini
Bone Marrow-Red Wine Bordelaise
Châteauneuf-du-Pape, “Habemus Papam”, Domaine Santa Duc, Rhône, France 2018

Rhubarb

Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile
Bugey-Cerdon, Patrick Bottex, “La Cueil­le”, Savoie, France, Rosé NV

Apple

Brown Butter Mousse, Apple Confit, Armagnac Sabayon
Château La Rame, Sainte-Croix-du-Mont, Bordeaux, France 2014

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

Seaweed Pasta

Homemade Seaweed Tagliatelle; Razor Clam and Sea Urchin
Shirodashi 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
Spring Vegetable Medley; Wild Ramp Emulsion

Red Snapper

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

Black Bass

Poached Black Bass; 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

Hiramasa

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

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

\$180 per person