

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 <i>J. Vignier, Blanc de Blancs, Champagne, France NV</i>
	White Asparagus
	Steamed White Asparagus, Grilled Radicchio Verjus Mustard Sauce <i>Vernaccia di San Gimignano, Fiore, Montenidoli, Tuscany, Italy 2019</i>
	Artichoke
	Warm Artichoke; Vegetable Risotto Sauce Barigoule <i>Grüner Veltliner, Stein, Jurtschitsch, Kamptal, Austria 2020</i>
	Cauliflower
	Grilled and Pickled Baby Cauliflower Tahini Brown Butter Vinaigrette <i>Champagne, Bollinger “La Grande Année”, Aÿ 2012</i>
	Morel
	Wild Mushroom Stuffed Cabbage; Morel Casserole <i>Etna Rosso, A’Rina, Girolomo Russo, Sicily, Italy 2019</i>
	Truffle
	Black Truffle Tagliatelle; Sauce “Périgord” <i>Marsannay, Sylvain Pataille, Burgundy, France 2019</i>
	Cucumber
	Cucumber Granité, Roasted Blueberries <i>Lions de Suduiraut, Sauternes, Bordeaux, France 2017</i>
	Strawberry
	Strawberry Confit, Crispy Vanilla Meringue, Yogurt Chantilly <i>Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2018</i>

Chef’s Tasting Menu*	
— Per Table Only —	
	Tuna
	Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives <i>Albariño, Bodegas Albamar, Rías Baixas, Galicia, Spain 2020</i>
	Caviar
	Osetra Caviar on a “Potato Cloud” <i>Champagne, Louis Roederer, Collection 242, NV</i>
	Langoustine
	Sautéed Langoustine; Mushroom Salad Tahini Brown Butter Vinaigrette <i>Riesling, Kabinett, Steffensberg, Vollenweider, Mosel, Germany 2020</i>
	Lobster
	Poached Lobster; Spring Vegetable Medley Miso-Sake Lobster Broth <i>Sake, Junmai Daiginjo, Dassai 23, Yamaguchi Prefecture, Japan, NV</i>
	Dover Sole
	Sautéed Dover Sole; Toasted Almonds, Wild Mushroom Soy-Lime Emulsion <i>Montlouis-sur-Loire, Les Bourmais, François Chidaine, Loire, France 2019</i>
	Hiramasa
	Grilled Hiramasa; Roasted Maitake Bone Marrow-Red Wine Bordelaise <i>Marsannay, Sylvain Pataille, Burgundy, France 2019</i>
	Rhubarb
	Poached Rhubarb, Elderflower Cloud <i>Lions de Suduiraut, Sauternes, Bordeaux, France 2017</i>
	Milk Chocolate-Hazelnut
	Praline Mousse, Gianduja, Orange-Creamsicle Ice Cream <i>Taylor Fladgate, Tawny, 20 Year Old</i>

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)

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

Spanish Mackerel

Lightly Cured Mackerel; Baby Turnips
Tidal Broth- Spiced Basil Oil

Scallop

Scallop-Black Truffle Slivers
Green Apple-Horseradish Vinaigrette

Kampachi

Kampachi Crudo; Grated Meyer Lemon
Extra Virgin Olive Oil

Tuna-Urchin

Tuna Tartare-Sea Urchin Toast
Jus de Viande

Fluke

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

Mesclun Salad

Market Herbs, Seasonal Vegetables
Truffle Vinaigrette

Barely Touched

Caviar

Osetra Caviar on a “Potato Cloud”
(\$50 Supplement)

Tasmanian Sea Trout

Lightly Seared Trout; Yuzu Rice
Green Tea-Nori Consommé

Scallop

Grilled Scallop; Pickled Purple Baby Cauliflower
Creamy Preserved Lemon-Lobster Sauce

Langoustine

Sautéed Langoustine; Mushroom Salad
Tahini Brown Butter Vinaigrette

Shellfish Medley

Uni, Razor Clam, Langoustine; Geoduck, Shrimp Custard
Smoked Pork Dashi Broth

Surf and Turf

Charred Octopus-Crispy Pork Belly; Avocado Mousseline
Squid Ink “Mole” Sauce

Lobster

Poached Lobster; Spring Vegetable Medley
Miso-Sake Lobster Broth

Artichoke

Warm Artichoke Panaché; Vegetable Risotto
Black Truffle Emulsion

Lightly Cooked

Dover Sole

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

Salmon

Barely Cooked Salmon; English Peas and Razor Clam Ragoût
Ginger Marinière

Halibut

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

Skate

Poached Skate; Pickled Tiny Sweet Peppers and Fried Capers, Dill
Basmati Rice, Brown Butter Sauce

Black Bass

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

Red Snapper

Baked Snapper; Squash Blossom - Crawfish-Corn Étouffée
Sauce Bisque

Striped Bass

Baked Striped Bass; Baby Leek Mousseline
Morel au Jus

Hiramasa

Grilled Hiramasa; Roasted Maitake
Bone Marrow-Red Wine Bordelaise

Upon Request

Filet Mignon

Pan Roasted Filet Mignon; Braised Short Rib Ravioli
Natural Jus

Duck

Pan Roasted Duck Breast; Baby Spring Vegetables
Aged Port Wine Sauce

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