

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 <i>J. Vignier, Blanc de Blancs, Champagne, France NV</i>
	White Asparagus Poached White Asparagus; Herb Vinaigrette <i>Grüner Veltliner, Alte Reben, Sohm & Kracher, Austria 2019</i>
	Artichoke Warm Artichoke Panaché, Vegetable Risotto Sauce Barigoule <i>Tokaji, Hidden Treasures, A Moric Project, Hungary 2016</i>
	Spring Vegetable Medley Medley of Peas, Fava Beans, Snow Peas, Carmellini Beans and Baby Corn Wild Ramp Emulsion <i>Pouilly- Fume, Prédilection, Jonathan Didier Pabiot, Loire, France 2017</i>
	Morels Wild Mushroom Stuffed Cabbage; Morel Casserole <i>Etna Rosso, A'Rina, Girolomo Russo, Sicily, Italy 2018</i>
	Truffle Black Truffle Tagliatelle; Sauce “Périgord” Marsannay, Sylvain Pataille, Burgundy, France 2018
	Carrot Walnut Nougatine, Beet Caramel Carrot Sorbet <i>Bugey-Cerdon, Patrick Bottex, “La Cueil­le”, Savoie, France, Rosé NV</i>
	“Doughnut” Sticky Toffee Cake, Vanilla Custard Candied Pecan Crisp <i>Zweigelt Beerenauselse, Alois Kracher, Neusiedlersee, Austria 2017</i>

Chef’s Tasting Menu*	
— Per Table Only —	
	Tuna Layers of Thinly Pounded Yellowfin Tuna; Fois Gras, Toasted Baguette, Chives Extra Virgin Olive Oil <i>Albariño, “Lagar de Pintos”, Rías Baixas, Spain 2017</i>
	Hamachi Warm Hamachi “Sashimi”; Osetra Caviar Light Marinière Sauce <i>Manzairaku, Junmai Ginjo, Ishikawa, Japan NV</i>
	Tasmanian Sea Trout Lightly Seared Trout; Yuzu Rice Green Tea-Nori Consommé <i>Vouvray Sec, Expresion de Silex, Denis Meunier, Loire, France 2019</i>
	Dover Sole Sautéed Dover Sole; Toasted Almonds, Wild Mushroom Soy-Lime Emulsion <i>Krug, “Grand Cuvée”, Reims, France NV</i>
	Lobster Poached Lobster Tail; Chayote-Baby Corn Canneloni Guajillo-Dry Sherry “Mole” Sauce <i>Garnacha Blend, “Les Terrasses”, Velles Vinyes, Álvaro Palacios, Priorat, Spain 2018</i>
	Hiramasa Grilled Hiramasa; Roasted Maitake Bone Marrow-Red Wine Bordelaise <i>Evangelho Vineyard Heritage, Bedrock Wine Co, Contra Costa Count 2018</i>
	Rhubarb Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile <i>Bugey-Cerdon, Patrick Bottex, “La Cueil­le”, Savoie, France, Rosé NV</i>
	Apple Brown Butter Mousse, Apple Confit, Armagnac Sabayon <i>Les Carmes de Rieussec, Sauternes, Bordeaux 2011</i>

Le Bernardin Four Course Prix Fixe*

Almost Raw	Barely Touched	Lightly Cooked	Upon Request
Caviar Royal Osetra Caviar (\$145 Supplement per ounce) Golden Imperial Caviar (\$155 Supplement per ounce)	Hamachi Warm Hamachi “Sashimi”; Osetra Caviar Light Marinière Sauce (\$50 Supplement)	Dover Sole Sautéed Dover Sole; Toasted Almonds, Wild Mushroom Soy-Lime Emulsion (\$25 Supplement)	
Oysters Single Variety or Assortment of Oysters (Six Pieces)	Tasmanian Sea Trout Lightly Seared Trout; Yuzu Rice Green Tea-Nori Consommé	Salmon Barely Cooked Faroe Islands Salmon Spring Vegetable Medley; Wild Ramp Emulsion	
Tuna Layers of Thinly Pounded Yellowfin Tuna Foie Gras, Toasted Baguette, Chives Extra Virgin Olive Oil	Scallop Warm Scallop Brown Butter-Dashi Sauce	Merluza Steamed Merluza; Slowly Roasted Savoy Cabbage and Watercress Mousseline; Lemon-Extra Virgin Olive Oil Emulsion	Filet Mignon Pan Roasted Filet Mignon; Braised Short Rib Ravioli Natural Jus
Kampachi Kampachi-Flying Fish Roe Sashimi Ginger-Wasabi Emulsion	Sepia Sautéed Sepia “Ribbons”; Squid Ink Risotto Lemon-Saffron Broth	Red Snapper Baked Snapper; Acorn Squash “Ceviche” Baja Style Shrimp Sauce	Pasta Tagliatelle; Spring Vegetables Black Truffle Sauce
Tuna-Urchin Tuna Tartare-Sea Urchin Toast Jus de Viande	Langoustine Grilled Langoustine; Charred Scallions Sea Urchin Sauce Américaine	Black Bass Poached Black Bass; Baby Leeks, Sea Beans Razor Clam Chowder	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)
Striped Bass Striped Bass Tartare; Baby Spring Vegetables Kimchi Vinaigrette	Seaweed Pasta Homemade Seaweed Tagliatelle; Geoduck and Sea Urchin Shirodashi Emulsion	Monkfish Pan-Roasted Monkfish; Wild Mushroom Stuffed Cabbage Tarragon-Red Wine Sauce	
Fluke Flash Marinated Fluke Ceviche; Thai Basil, Cilantro Lime Infused Olive Oil	Lobster Poached Lobster Tail; Chayote-Baby Corn Canneloni Guajillo-Dry Sherry “Mole” Sauce	Striped Bass Baked Striped Bass; Artichoke Medley Black Truffle Barigoule	
Scallop Scallop Ceviche; Chives, Preserved Lemon Extra Virgin Olive Oil	Artichoke Warm Artichoke Panaché; Vegetable Risotto Black Truffle Vinaigrette	Hiramasa Grilled Hiramasa; Roasted Maitake Bone Marrow-Red Wine Bordelaise	
Mesclun Salad Market Herbs, Seasonal Vegetables Truffle Vinaigrette			

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

\$180 per person