

Le Bernardin

155 W 51st St, New York, NY 10019

— Per Table Only —

Vegetable Panaché
Heart of Palm; French Radish and Cucumber Carpaccio
Seaweed Caviar, Lemon Vinaigrette
Yann Alexandre, Brut Noir, Montagne de Reims, NV

Risotto
Coconut-Curry
Saffron Risotto
Vernaccia di San Gimignano, Fiore, Montenedoli, Tuscany, Italy 2019

Artichoke
Warm Artichoke; Tomato Compote
Barigoule Vinaigrette
Grüner Veltliner, Stein, Jurtschitsch, Kamptal, Austria 2020

Vegetable Bouillabaisse
Slowly Cooked Mediterranean Vegetable Medley
Anise Infused Broth
Roussanne/Viognier Blend, Domaine Clusel-Roch, Sur le Mont, Vin de France 2020

Morel
Wild Mushroom Stuffed Cabbage; Morel Casserole
Etna Rosso, A'Rina, Girolomo Russo, Sicily, Italy 2019

Truffle
Black Truffle Tagliatelle; Sauce “Périgord”
Marsannay, Chanson Père et Fils, Burgundy, France 2017

Cucumber
Cucumber Granité, Roasted Blueberries
Pear Cider, Eric Bordelet, Poiré Granit, Normandy, France 2021

“Cheesecake”
Fy* Filled Squash Blossom, Blackberry Sorbet
Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2017

*Nature's Fynd Dairy-Free Cream Cheese

\$230 per person
\$380 with wine pairing per person

— Per Table Only —

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Albariño, Bodegas Forjas del Salnes, Leirana, Rías Baixas, Spain 2021

Scallop-Caviar

Warm Scallop “Tartare”; Osetra Caviar
Sauce Marinère
Bollinger, La Grande Année, Aÿ, France 2014

Langoustine

Sautéed Langoustine; Fennel-Carrot Mousseline
Fine Herbs Emulsion
Pretexto Branco, Textura, Dão, Portugal 2020

Lobster

Poached Lobster; Spring Vegetable Medley
Miso-Sake Lobster Broth
Sake, Junmai Tokubetsu, Hakurakusei, Miyagi Prefecture NV

Dover Sole

Pan Roasted Dover Sole; Green Olives
Toasted Almonds; Aged Sherry Wine Emulsion
Savagnin, Domaine Pignier, Sauvageon, Côtes du Jura, France 2019

Hiramasa

Grilled Hiramasa; Roasted Maitake
Bone Marrow-Red Wine Bordelaise
Brunello di Montalcino, Donatella Cinelli Colombini, Fattoria del Colle, Tuscany, Italy 2017

Apricot

Apricot Sorbet, Chamomile Ice Cream*
Pear Cider, Eric Bordelet, Poirè Granit, Normandy, France 2021

Pistachio

Pistachio Praliné, Grand Marnier Bavaois
Sauternes, Les Carmes de Rieussec, Bordeaux, France 2012

\$295 per person
\$445 with wine pairing per person

Le Bernardin Four Course Prix Fixe*

Almost Raw

Caviar

Osetra Caviar
(\$145 Supplement per ounce)

Royal Osetra Caviar
(\$155 Supplement per ounce)

Imperial Golden Osetra
(\$190 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 Carpaccio; Watermelon Radish
Grapes and Basil Julienne, Extra Virgin Olive Oil

Kampachi

Kampachi Crudo; Grated Meyer Lemon
Sundried Tomato Sauce Vierge

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

Scallop-Caviar

Warm Scallop “Tartare”; Osetra Caviar
Sauce Marinière
(\$50 Supplement)

Tasmanian Sea Trout

Lightly Seared Trout; Yuzu Rice
Green Tea-Nori Consommé

Langoustine

Sautéed Langoustine; Fennel-Carrot Mousseline
Fine Herbs Emulsion

Shellfish Medley

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

Octopus

Warm Octopus; Squid Ink Fideos
Chorizo Emulsion

Lobster

Poached Lobster; Spring Vegetable Medley
Miso-Sake Lobster Broth

Artichoke

Warm Artichoke; Tomato Compote
Black Truffle Emulsion

Lightly Cooked

Dover Sole

Pan Roasted Dover Sole; Green Olives
Toasted Almonds; Aged Sherry Wine Emulsion
(\$28 Supplement)

Salmon

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

Halibut

Steamed Halibut; Confit Baby Potatoes
Truffled-Fine Herbs Sauce Vierge

Skate

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

Merluza

Grilled Merluza; Warm Potato “Boquerones Terrine”
Persian Lime-Jalapeno Broth

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

\$195 per person