

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>
	Heirloom Tomato Warm Cherry Tomato Carpaccio; Stuffed Zucchini Flower Sauce Vierge <i>Sauvignon Blanc, Winkl, Cantina Terlan, Alto Adige, Italy 2019</i>
	Artichoke Warm Artichoke; Yellow Tomato Compote Sauce Barigoule <i>Tokaji, Furmint & Hárslevelu, Domaine Homonna, Hungary 2017</i>
	Vegetable Bouillabaisse Slow Cooked Mediterranean Vegetable Bouillabaisse Anise-Saffron Infused Broth <i>Goncalves Faria Branco, Beirrada, Portugal 2015</i>
	Trumpet Royale Wild Mushroom Stuffed Cabbage; Trumpet Royale Casserole <i>Etna Rosso, A'Rina, Girolomo Russo, Sicily, Italy 2018</i>
	Truffle Black Truffle Tagliatelle; Sauce “Périgord” <i>Marsannay, Sylvain Pataille, Burgundy, France 2018</i>
	Carrot Walnut Nougatine, Beet Caramel Carrot Sorbet <i>Bugey-Cerdon, Raphael Bartucci, Savoie, France, Rosé NV</i>
	“Doughnut” Sticky Toffee Cake, Vanilla Custard Candied Pecan Crisp <i>Zweigelt Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2017</i>

Chef’s Tasting Menu*	
— Per Table Only —	
	Tuna Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives <i>Albariño, Bodegas Corisca, Rías Baixas, Spain 2019</i>
	Caviar Osetra Caviar; Geoduck Chawanmushi <i>Champagne, Louis Roederer, “Cristal”, Reims 2013</i>
	Langoustine Sautéed Langoustine; Fennel-Leek Compote Sea Urchin Sauce Américaine <i>Tokaji, Furmint & Hárslevelu, Domaine Homonna, Hungary 2017</i>
	Lobster Poached Lobster; Chanterelle and Baby Radish Truffled Lobster Jus <i>Meursault, Clos des Magny, Domaine Vincent Latour, Burgundy, France 2018</i>
	Dover Sole Sautéed Dover Sole; Toasted Almonds, Wild Mushroom Soy-Lime Emulsion <i>Fino Sherry, Caberrubia, Carrascal Saca II, Bodegas Luis Pérez, Jerez de la Frontera, Spain NV</i>
	Halibut Steamed Halibut; Maitake Bone Marrow-Red Wine Bordelaise <i>Marsannay, Sylvain Pataille, Burgundy, France 2018</i>
	Rhubarb Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile <i>Bugey-Cerdon, Raphael Bartucci, Savoie, France, Rosé NV</i>
	Tropical Fruit Exotic Fruit “Pavlova,” Coconut Sorbet, Lemongrass-Kaffir Lime Sauce <i>Les Carmes de Rieussec, Sauternes, Bordeaux 2011</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)

Black Bass

Black Bass Truffled Tartare
Périgord Vinaigrette

Tuna

Layers of Thinly Pounded Yellowfin Tuna
Foie Gras, Toasted Baguette, Chives

Kampachi

Kampachi Crudo; Grated Yuzu, Lemon
Extra Virgin Olive Oil

Tuna-Urchin

Tuna Tartare-Sea Urchin Toast
Jus de Viande

Striped Bass

Striped Bass Tartare; Baby Vegetable Medley
Kimchi 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

Caviar

Osetra Caviar; Geoduck Chawanmushi
(\$50 Supplement)

Tasmanian Sea Trout

Lightly Seared Trout; Yuzu Rice
Green Tea-Nori Consommé

Scallop

Warm Scallop; Tomato Compote
Whole Grain Mustard Sauce

Langoustine

Sautéed Langoustine; Fennel-Leek Compote
Sea Urchin Sauce Américaine

Sea Urchin Pasta

Homemade Tagliolini
Razor Clam and Urchin Emulsion

Lobster

Poached Lobster; Chanterelle and Baby Radish
Truffled Lobster Jus

Octopus

Braised Octopus; Peach Slivers
Chorizo-Paprika Emulsion

Artichoke

Warm Artichoke Panaché; Yellow Tomato Concassée
Herb Vinaigrette

Lightly Cooked

Dover Sole

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

Salmon

Barely Cooked Faroe Islands Salmon; Tarragon-Basil Sauce Vierge
Tomato Consommé

Merluza

Steamed Merluza; Stuffed Baby Squash Flower
Lemon-Extra Virgin Olive Oil Emulsion

Skate

Barbecued Skate; Creamy Sweet Corn
Lime Shishito Emulsion

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
Bone Marrow-Red Wine Bordelaise

Upon Request

Filet Mignon

Pan Roasted Filet Mignon; Braised Short Rib Ravioli
Natural Jus

Pasta

Tagliatelle; Summer 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