

Le Bernardin Four Course Prix Fixe*

Almost Raw

Caviar

Royal Osetra Caviar
(\$145 Supplement per ounce)
Imperial Golden Caviar
(\$155 Supplement per ounce)

Oysters

Single Variety or Assortment of Oysters (Six Pieces)

Oyster-Uni

Sea Urchin-Oyster Medley; Nori Cracker
Seaweed Gelée

Tuna

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

Black Bass

Black Bass Tartare; Sundried Tomato and Crispy Artichoke
Whole Grain Mustard-Barigoule Vinaigrette

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

Red Snapper

Snapper Slivers; Spiced Asian Pear, Yuzu
Kumquat Aguachile

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
Ponzu-Ginger Vinaigrette

Octopus

Charred Octopus; Smoky Chorizo-Salsifis Mouseline
Sauce Vierge

Shellfish Medley

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

Langoustine

Sautéed Langoustine; Petite Mâche Salad
Wild Mushroom Truffled Mouseline, Aged Balsamic Vinaigrette

Lobster

Poached Lobster; Grape-Fennel Salad
Verjus Sabayon

Artichoke

Warm Artichoke Panaché; Black Truffle Emulsion

Crab

Peekytoe Crab Cake; Fennel Pollen Tuile
Red Wine Sauce Américaine

Taragai

Charred Taragai; Brown Butter Dashi
Pea Wasabi Mouseline

Lightly Cooked

Dover Sole

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

Salmon

Barely Cooked Salmon; Braised Lotus Root and Daikon
Citrus-Shiitake Broth

Halibut

Steamed Halibut; Truffled Sunchoke Purée, Baby Root Vegetables
Sauce Bourguignonne

Fluke

Pan Seared Fluke; Twice Baked Mini Potatoes
Urchin-Bouillabaisse Emulsion

Lobster

Poached Lobster Tail; Foie Gras-Mushroom-Truffle "Cake"
Natural Jus

Black Bass

Crispy Black Bass; Bayaldi Pinwheel
Preserved Lemon-Smoky Pimentón Sauce

Monkfish

Pan Roasted Monkfish; Confit Butternut Squash
Spiced Duck "Pot au Feu"

Striped Bass

Baked Striped Bass; Baby Leek Mouseline
Morel 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

Guinea Hen

Pan Roasted Guinea Hen; Filled with Truffle and Foie Gras
Natural Jus

Pasta

Tagliatelle; Seasonal Vegetables
Black Truffle Sauce

Red Snapper

Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust
Bayaldi 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*

\$198 per person