

# Le Bernardin

155 W 51st St, New York, NY 10019

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## Le Bernardin Tasting Menu\*

— Per Table Only —

### Striped Bass

Striped Bass Truffled Tartare  
Périgord Vinaigrette

*Laherte Frères, Ultradition, France NV*

### Scallop

Warm Scallop  
Brown Butter-Dashi Sauce

*Furmint Blend, "Haloze", Weingut Gross, Štajerska, Slovenia 2018*

### Halibut

Poached Halibut; Baby Leeks, Sea Beans  
Razor Clam Chowder

*Pouilly-Fumé, Prédilection, Pabiot, Loire, France 2017*

### Monkfish

Pan Roasted Monkfish; Wild Mushroom Stuffed Cabbage  
Tarragon-Red Wine Sauce

*Châteauneuf-du-Pape, "Habemus Papam", Domaine Santa Duc, Rhône, France 2015*

### Tropical Fruit

Exotic Fruit "Pavlova," Coconut Sorbet, Lemongrass-Kefir Lime Sauce

*Auslese Cuvée, Weinlaubenhof Kracher, Burgenland, Austria 2017*

### "The Egg"

Milk Chocolate Pot de Crème, Caramel Foam, Maple Syrup, Grain of Salt

\$215 per person

\$315 with wine pairing per person

Chef: Eric Ripert

## Chef's Tasting Menu\*

— Per Table Only —

### Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives  
Extra Virgin Olive Oil

*Albariño, "Lagar de Pintos", Rías Baixas, Spain 2017*

### King Fish-Caviar

Warm King Fish "Sashimi;" Osetra Caviar  
Light Marinère Sauce

*Manzairaku, Junmai Ginjo, Ishikawa, Japan NV*

### Crab

Warm Peekytoe Crab; Yuzu Rice, Persian Cucumber  
Green Tea-Nori Consommé

*Meursault, Ballot-Millot, Burgundy, France 2018*

### Lobster

Grilled Lobster "Mi-Cuit"; Charred Scallions  
Sea Urchin Sauce Américaine

*Saint-Joseph, "Circa" J.L. Chave Sélection, Rhone, France 2018*

### Dover Sole

Sautéed Dover Sole; Toasted Almonds, Pickled Hon-Shimeji  
Soy-Lime Emulsion

*Krug, "Grand Cuvée", Reims, France NV*

### Salmon

Barely Cooked Faroe Islands Salmon  
Morel-Snow Pea "Pot-au-Feu"

*Marsannay, Sylvain Pataille, Burgundy, France 2018*

### Rhubarb

Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile

*Bugey-Cerdon, Patrick Bottex, "La Cueille", Savoie, France, Rosé NV*

### Apple

Brown Butter Mousse, Apple Confit, Armagnac Sabayon

*Château La Rame, Sainte-Croix-du-Mont, Bordeaux, France 2014*

\$275 per person

\$425 with wine pairing per person

## Le Bernardin Four Course Prix Fixe\*

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### 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)

#### **Tuna**

Layers of Thinly Pounded Yellowfin Tuna  
Foie Gras, Toasted Baguette, Chives  
Extra Virgin Olive Oil

#### **Kampachi**

Kampachi-Flying Fish Roe Sashimi  
Ginger-Wasabi Emulsion

#### **Tuna-Urchin**

Tuna Tartare-Sea Urchin Toast  
Jus de Viande

#### **Striped Bass**

Striped Bass Truffled Tartare  
Périgord Vinaigrette

#### **Fluke**

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

#### **Scallop**

Scallop Slivers; Chives, Preserved Lemon  
Extra Virgin Olive Oil

#### **Mesclun Salad**

Market Herbs, Seasonal Vegetables  
Truffle Vinaigrette

### Barely Touched

#### **King Fish-Caviar**

Warm King Fish "Sashimi"; Osetra Caviar  
Light Marinère Sauce  
(\$50 Supplement)

#### **Crab**

Warm Peekytoe Crab; Yuzu Rice, Persian Cucumber  
Green Tea-Nori Consommé

#### **Scallop**

Warm Scallop  
Brown Butter-Dashi Sauce

#### **Sepia**

Sautéed Sepia "Ribbons"; Squid Ink Risotto  
Lemon-Saffron Broth

#### **Tasmanian Trout**

"Ultra-Rare" Tasmanian Trout; Pea-Wasabi Purée  
Yuzu Emulsion

#### **Lobster**

Grilled Lobster "Mi-Cuit"; Charred Scallions  
Sea Urchin Sauce Américaine

#### **Artichoke**

Warm Artichoke Panaché; Vegetable Risotto  
Black Truffle Vinaigrette

### Lightly Cooked

#### **Dover Sole**

Sautéed Dover Sole; Toasted Almonds, Pickled Hon-Shimeji  
Soy-Lime Emulsion  
(\$25 Supplement)

#### **Salmon**

Barely Cooked Faroe Islands Salmon  
Morel-Snow Pea "Pot-au-Feu"

#### **Red Snapper**

Baked Snapper; Acorn Squash "Ceviche"  
Baja Style Shrimp Sauce

#### **Halibut**

Poached Halibut; 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

### Upon Request

#### **Filet Mignon**

Pan Roasted Filet Mignon; Braised Short Rib Ravioli  
Natural Jus

#### **Pasta**

Tagliatelle; Spring 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*

\$180 per person