

Le Bernardin

155 W 51st St, New York, NY 10019

Vegetarian Tasting Menu*

— Per Table Only —

Heart of Palm Panache

Heart of Palm; French Radish and Cucumber Carpaccio
Seaweed Caviar, Lemon Vinaigrette

Sauvignon Blanc, Tement, Kalk & Kreide, Südsteiermark, Austria 2021

White and Green Asparagus

Poached Asparagus; Herb Mousseline
White Balsamic Emulsion

Vernaccia di San Gimignano, Fiore, Montenedoli, Tuscany, Italy 2021

Artichoke

Fanned Artichoke; Truffled Leek Compote
Barigoule Vinaigrette

Altesse, Roussette du Bugey Montagnieu, Franck Peillot, Savoie, France 2021

Tomato

Baby Cherry Tomatoes Filled with Basil Purée
Verbena Infused Tomato Consommé

Roussanne/Viognier Blend, Domaine Clusel-Roch, Sur le Mont, Vin de France 2021

Morel

Stuffed Zucchini Flower; Peas and Favas
Morel Casserole

Palomino Fino, Bodegas Luis Pérez, La Escribana, Andalucía, Spain 2021

Truffle

Black Truffle Tagliatelle; Sauce "Périgord"

Brunello di Montalcino, Donatella Cinelli Colombini, Fattoria del Colle, Tuscany, Italy 2017

Apricot

Red Apricot Carpaccio, Vanilla Cremeux

Bugey-Cerdon, La Cueille, Patrick Bottex, Savoie, France NV

Hazelnut

Chocolate Waffle Cone, Roasted Hazelnut Ice Cream

Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2018

Chef: Eric Ripert

\$230 per person
\$400 with wine pairing per person

Chef's Tasting Menu*

— Per Table Only —

Taragai

Thinly Sliced Taragai; Saffron Gelée
Extra Virgin Olive Oil

Godello, Rafael Palacios, Louro Do Bolo, Valdeorras, Galicia, Spain 2022

Scallop-Caviar

Warm Scallop "Tartare"; Osetra Caviar
Sauce Marinère

Bollinger, La Grande Année, Aÿ, Brut, Champagne, France 2014

Lobster

Warm Lobster "Carpaccio"; Squash-Herb Salad
Thai Curry-Lemongrass Bouillon

Riesling, Peter Lauer, Aylar, Senior, Mosel, Germany 2022

Langoustine

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

Chardonnay, Evening Land Vineyards, Seven Springs, Willamette Valley, Oregon 2021

Fluke

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

Pícaro Clarete Rosé, Dominio del Águila, Ribera del Duero, Spain 2020

Halibut

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

Gevrey-Chambertin, Chanson Père et Fils, Burgundy, France 2019

Watermelon

Summer Melon Medley, Yogurt-Pandan Sorbet

Pear Cider, Eric Bordelet, Poiré, Normandy, France 2021

Citrus "Madeleine"

Vanilla Genoise Sponge, Lemon Mousseline
Summer Berries

Sauternes, Les Carmes de Rieussec, Bordeaux, France 2012

\$298 per person
\$468 with wine pairing per person

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

Taragai

Thinly Sliced Taragai; Saffron Gelée
Extra Virgin Olive Oil

Tuna

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

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

Slowly Roasted Trout "Gravlax"; Seasonal Vegetables
Tarragon Whole Grain Mustard Sauce

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

Bacalao

Warm Bacalao Escabeche Under a Cloud of Saffron Brandade

Lobster

Warm Lobster "Carpaccio"; Squash-Herb Salad
Thai Curry-Lemongrass Bouillon

Crab

Peekytoe Crab Salad; Fresh Heart of Palm
Dijon Mustard-Citrus Sauce

Artichoke

Warm Artichoke Panache; 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; Confit Tomatoes and Pickled Cucumber
Gazpacho-Verbena Consommé

Halibut

Steamed Halibut; Clams and Sugar Snap Peas
Summer Chowder

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 Pinwheels
Preserved Lemon-Smoky Pimentón Sauce

Merluza

Baked Merluza; Truffled Sunchoke Purée
Baby Root Vegetables, Sauce Bourguignonne

Striped Bass

Baked Striped Bass; Stuffed Zucchini Flower
Morel Casserole

Hiramasa

Grilled Hiramasa; Roasted Maitake
Bone Marrow-Red Wine Bordelaise

Upon Request

Filet Mignon

Pan Roasted Filet Mignon; Braised Swiss Chard-Chanterelle Roll
Natural Jus

Guinea Hen

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

Pasta

Morel Tagliatelle; 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