

Le Bernardin

Vegetarian Tasting Menu*

— Per Table Only —

Heart of Palm

Fresh Heart of Palm Carpaccio; Petite Mâche Salad
J. Vignier, Blanc de Blancs, Champagne, France, NV

White Asparagus

Poached White Asparagus; Herb Vinaigrette
Grüner Veltliner, Alte Reben, Sohm & Kracher, Austria 2019

Artichoke

Warm Artichoke Panaché, Vegetable Risotto
Sauce Barigoule
Tokaji, Hidden Treasures, A Moric Project, Hungary 2016

Spring Vegetable Medley

Medley of Peas, Fava Beans, Snow Peas, Carmellini Beans and Baby Corn
Wild Ramp Emulsion
Pouilly-Fume, Prédilection, Jonathan Didier Pabiot, Loire, France 2017

Morels

Wild Mushroom Stuffed Cabbage; Morel Casserole
Etna Rosso, A'Rina, Girolomo Russo, Sicily, Italy 2018

Truffle

Black Truffle Tagliatelle; Sauce "Périgord"
Marsannay, Sylvain Pataille, Burgundy, France 2018

Carrot

Walnut Nougatine, Beet Caramel
Carrot Sorbet
Bugey-Cerdon, Patrick Bottex, "La Cueilie", Savoie, France, Rosé NV

"Doughnut"

Sticky Toffee Cake, Vanilla Custard
Candied Pecan Crisp
Zweigelt Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2017

Chef: Eric Ripert

\$220 per person
\$340 with wine pairing per person

Chef's Tasting Menu*

— Per Table Only —

Tuna

Layers of Thinly Pounded Yellowfin Tuna; Foie Gras, Toasted Baguette, Chives
Extra Virgin Olive Oil
Albariño, "Leirana", Bodegas Forjas del Salnes, Rías Baixas, Spain, 2019

King Fish-Caviar

Warm King Fish "Sashimi"; Osetra Caviar
Light Marinère Sauce
Grüner Veltliner, Alte Reben, Sohm & Kracher, Weinviertel, Austria 2016

Langoustine

Sautéed Langoustine; Charred Scallions
Sea Urchin Sauce Américaine
Vouvray Sec, "Les Sablons", Denis Meunier, Loire, France 2019

Dover Sole

Sautéed Dover Sole; Toasted Almonds, Wild Mushroom
Soy-Lime Emulsion
Krug, "Grand Cuvée", Reims, France NV

Lobster

Poached Lobster Tail; Stuffed Baby Squash Blossom
Guajillo-Dry Sherry "Mole" Sauce
Garnacha Blend, "Les Terrasses", Velles Vinyes, Álvaro Palacios, Priorat, Spain 2018

Halibut

Steamed Halibut; Maitake
Bone Marrow-Red Wine Bordelaise
Châteauneuf-du-Pape, "Habemus Papam", Domaine Santa Duc, Rhône, France 2018

Rhubarb

Blackberry-Rhubarb Compote, Yogurt Sorbet, Hibiscus Tuile
Bugey-Cerdon, Patrick Bottex, "La Cueilie", Savoie, France, Rosé NV

Tropical Fruit

Exotic Fruit "Pavlova," Coconut Sorbet, Lemongrass-Kaffir Lime Sauce
Les Carmes de Rieussec, Sauternes, Bordeaux 2011

\$275 per person
\$425 with wine pairing per person

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)

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 Tartare; Baby Spring Vegetables
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

King Fish-Caviar

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

Tasmanian Sea Trout

Lightly Seared Trout; Yuzu Rice
Green Tea-Nori Consommé

Scallop

Warm Scallop
Brown Butter-Dashi Sauce

Langoustine

Sautéed Langoustine; Charred Scallions
Sea Urchin Sauce Américaine

Sea Urchin Pasta

Homemade Tagliolini
Geoduck and Urchin Emulsion

Sepia

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

Lobster

Poached Lobster Tail; Stuffed Baby Squash Blossom
Guajillo-Dry Sherry "Mole" Sauce

Artichoke

Warm Artichoke Panaché; Vegetable Risotto
Black Truffle Vinaigrette

Lightly Cooked

Dover Sole

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

Salmon

Barely Cooked Faroe Islands Salmon
Spring Vegetable Medley; Wild Ramp Emulsion

Merluza

Steamed Merluza; Slowly Roasted Savoy Cabbage and Watercress
Mousseline; Lemon-Extra Virgin Olive Oil Emulsion

Red Snapper

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

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; 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

Dessert

“Doughnut”

Sticky Toffee Cake, Vanilla Custard
Candied Pecan Crisp

Tropical Fruit

Exotic Fruit “Pavlova,” Coconut Sorbet
Lemongrass-Kaffir Lime Sauce

“Black Forest”

Chocolate Cherry Crèmeux, Devil’s Food Cake
Brandied Cherries

Passion Fruit

Caramel-Passion Fruit Chiboust, Pretzel Tuile
Vanilla Ice Cream

“Mille-Feuille”

Rhubarb-Blackberry Compote, Caramelized Puff Pastry
Yogurt Sorbet

Baba au Rhum

Whipped Caramelized Honey
Tahitian Vanilla Ice Cream

Ice Cream

Selection of Three:

Tahitian Vanilla

Chocolate

Pecan-Praline

Sorbet

Selection of Three:

Clementine

Coconut-Citrus

Mixed Berry

Assortment of Cheese

Selection of Four
(\$36 Supplement)

Coffee

Coffee	Cappuccino	Espresso
\$8	\$11	\$9

Tea

Keemun, China

Sweet & mild orchid bouquet

Dragon’s Well, China

Flat leaf, pan fired green tea

Earl Grey Organic, Sri Lanka

Traditional bergamot scented tea

Sencha Reserve Organic, Japan

A rare emerald green steamed tealeaf

Zzz

(caffeine free)

A blend of chamomile & French lavender

Mint Leaves, Au Naturel

(caffeine free)

Classic pure mint leaves

Tea Master

Smoky blend of rolled silvery tea pearls
citrus and spice, wild harvested California native bittersweet herb

*City Harvest is the largest and oldest food rescue organization in the world.
Serendipitea Tea Company donates 20% of the sales of these special tea blends to City Harvest.*

City Harvest Black

Chinese and Vietnamese black tea with notes of orchid scents and vanilla flavor

City Harvest Green

Chinese and Indian green tea with apple and jasmine scent

All Teas \$8