

Le Bernardin Four Course Prix Fixe\*

Almost Raw	Barely Touched	Lightly Cooked	
<b>Caviar</b> Royal Osetra Caviar (\$145 Supplement per ounce)	<b>Salmon-Caviar</b> Slowly Baked Salmon; Royal Osetra Caviar Horseradish Emulsion (\$50 Supplement)	<b>Dover Sole</b> Pan Seared Dover Sole; Romanesco and Cauliflower Florets Toasted Almonds, Soy-Lime Emulsion (\$28 Supplement)	
<b>Oysters</b> Single Variety or Assortment of Oysters (Six Pieces)			
<b>Oyster-Uni</b> Sea Urchin-Oyster Medley; Nori Cracker Seaweed Gelée	<b>Japanese Madai</b> Baked Madai; Fennel-Olive and Citrus Medley Sauce Barigoule	<b>Salmon</b> Barely Cooked Salmon; Root Vegetables Parisienne Leek-Truffle Marinière	
<b>Tuna</b> Layers of Thinly Pounded Yellowfin Tuna Foie Gras, Toasted Baguette, Chives	<b>Montauk Shrimp</b> Seared Shrimp; Fennel Mouseline Sauce Bouillabaisse	<b>Skate</b> Tamarind Glazed Skate Wing; Green Papaya Salad Spiced Pho Broth	
<b>Hamachi</b> Hamachi Sashimi; Pickled Mushroom and Watermelon Radish Citrus Dashi	<b>Tuna</b> Seared Yellowfin Tuna; Truffled Herb Salad Soy-Ginger Vinaigrette	<b>Red Snapper</b> Baked Snapper; Toasted Nori Rice Coconut-Green Curry Sauce	<b>Upon Request</b>
<b>Montauk Shrimp</b> Shrimp Tartare; Lemon-Saffron Emulsion			<b>Filet Mignon</b> Pan Roasted Filet Mignon; Celeriac “Bone Marrow” Red Wine-Shallot Sauce
<b>Striped Bass</b> Striped Bass Tartare; Cucumber-Rhubarb Salad Orange and Pink Peppercorn Vinaigrette	<b>Scallop-Sea Urchin</b> Warm Scallop and Uni; Seaweed-Lemon Marinière Broth	<b>Lobster</b> Poached Lobster; Glazed Salsifis White Balsamic-Tarragon “Béarnaise”	<b>Lamb</b> Sautéed Rack of Lamb; Stuffed Baby Romaine Sauce Périgord
<b>Bluefin Tuna-Caviar</b> Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar Seaweed Emulsion (\$50 Supplement)	<b>Sepia</b> Grilled Cuttlefish; Squid Ink Tagliolini Scampi Emulsion	<b>Black Bass</b> Crispy Black Bass; Bayaldi Pinwheels Preserved Lemon-Smoky Pimentón Sauce	<b>Pasta</b> Wild Mushroom Tagliatelle; Black Truffle Sauce
<b>Red Snapper</b> Kombu Cured Snapper; Fresh Heart of Palm Calamansi Vinaigrette	<b>Trout</b> Warm Smoked Sea Trout Verjus-Fine Herbs Emulsion		<b>Red Snapper</b> Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust Bayaldi Gratin  (Please Allow 24 Hours’ Notice, For Two \$25 Supplement per person)
<b>Scallop</b> Scallop Carpaccio; Pickled Vegetables Yuzu-Ginger Broth	<b>Lobster</b> Steamed Lobster; Kumquat and Charred Cucumber Spiced Shellfish-Citrus Broth	<b>Halibut</b> Steamed Halibut; Foie Gras-Cabbage Confit Wild Mushroom Bouillon	
<b>Crab</b> Peekytoe Crab Salad; Fresh Heart of Palm Dijon Mustard-Citrus Sauce		<b>Striped Bass</b> Slowly Baked Bass; Baby Vegetables Red Wine Nage Emulsion	
<b>Mesclun Salad</b> Market Herbs, Seasonal Vegetables Truffle Vinaigrette	<b>Artichoke</b> Warm Artichoke; Petite Mâche Salad Black Truffle Vinaigrette	<b>Hiramasa</b> Grilled Hiramasa; Roasted Maitake Bone Marrow-Red Wine Bordelaise	

*\*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.*

\$215 per person