

Le Bernardin Four Course Prix Fixe*

Almost Raw	Barely Touched
Caviar Royal Osetra Caviar (\$145 Supplement per ounce)	Salmon-Caviar Slowly Baked Salmon; Royal Osetra Caviar Horseradish Emulsion (\$50 Supplement)
Oysters Single Variety or Assortment of Oysters (Six Pieces)	
Oyster-Uni Sea Urchin-Oyster Medley; Nori Cracker Seaweed Gelée	Black Cod “Nobu San” Miso Glazed Black Cod; Summer Roll Citrus-Olive Oil Dressing
Tuna Layers of Thinly Pounded Yellowfin Tuna Foie Gras, Toasted Baguette, Chives	Red Shrimp Shellfish Medley; Dashi Custard Spiced Shrimp Consommé
Hamachi Hamachi Sashimi; Pickled Mushroom and Watermelon Radish Citrus Dashi	Tuna Seared Yellowfin Tuna; Truffled Herb Salad Soy-Ginger Vinaigrette
Gamberoni Rosso Shrimp Tartare; Lemon-Saffron Emulsion	
Striped Bass Striped Bass Tartare; Orange and Pink Peppercorn Vinaigrette	Scallop-Sea Urchin Warm Scallop and Uni Seaweed-Lemon Marinière Broth
Bluefin Tuna-Caviar Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar Seaweed Emulsion (\$50 Supplement)	Sepia Grilled Cuttlefish; Squid Ink Tagliolini Scampi Emulsion
Red Snapper Kombu Cured Snapper; Fresh Heart of Palm Calamansi Vinaigrette	Trout Warm Smoked Sea Trout Verjus-Fine Herbs Emulsion
Scallop Scallop Carpaccio; Pickled Vegetables Yuzu-Ginger Broth	
Crab Peekytoe Crab Salad; Confetti Cauliflower Dijon Mustard-Citrus Sauce	Lobster Steamed Lobster; Kumquat and Charred Cucumber Spiced Shellfish-Citrus Broth
Mesclun Salad Market Herbs, Seasonal Vegetables Truffle Vinaigrette	Artichoke Warm Artichoke; Tomato Compote Black Truffle Vinaigrette

Lightly Cooked	Upon Request
Dover Sole Pan Seared Dover Sole; Romanesco and Cauliflower Florets Toasted Almonds, Soy-Lime Emulsion (\$28 Supplement)	Filet Mignon Pan Roasted Filet Mignon; Celeriac “Bone Marrow” Red Wine-Shallot Sauce
Salmon Barely Cooked Salmon; Root Vegetables Parisienne Leek-Truffle Marinière	Duck Sautéed Duck Breast; Stuffed Patty Pan Squash Port-Tamarind Sauce
Skate Tamarind Glazed Skate Wing; Green Papaya Salad Spiced Pho Broth	Pasta Wild Mushroom Tagliatelle; Black Truffle Sauce
Red Snapper Baked Snapper; Toasted Nori Rice Coconut-Green Curry Sauce	Red Snapper Whole Red Snapper Baked in Fresh Herbes de Provence-Salt-Crust Bayaldi Gratin (Please Allow 24 Hours’ Notice, For Two \$25 Supplement per person)
Lobster Poached Lobster; Glazed Salsifis White Balsamic-Tarragon “Béarnaise”	
Halibut Steamed Halibut; Foie Gras-Cabbage Confit Wild Mushroom Bouillon	
Striped Bass Slowly Baked Bass; Baby Vegetables Red Wine Nage Emulsion	
Hiramasa Grilled Hiramasa; Wild Mushroom-Filled Cabbage 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.*

\$218 per person