

Le Bernardin Three Course Prix Fixe*

Almost Raw

Caviar

Royal Osetra Caviar
(\$145 Supplement per ounce)

Oysters

Single Variety or Assortment of Oysters (Six Pieces)

Oyster-Uni

Sea Urchin-Oyster Medley; Nori Cracker
Seaweed Gelée

Tuna

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

Hamachi

Hamachi Sashimi; Pickled Mushroom and Watermelon Radish
Citrus Dashi

Gamberoni Rosso

Shrimp Tartare; Lemon-Saffron Emulsion

Striped Bass

Striped Bass Tartare; Orange and Pink Peppercorn Vinaigrette

Bluefin Tuna-Caviar

Nori Crisp; Bluefin Tuna Tartare and Osetra Caviar
Seaweed Emulsion
(\$50 Supplement)

Red Snapper

Kombu Cured Snapper; Fresh Heart of Palm
Calamansi Vinaigrette

Scallop

Scallop Carpaccio; Pickled Vegetables
Yuzu-Ginger Broth

Crab

Peekytoe Crab Salad; Confetti Cauliflower
Dijon Mustard-Citrus Sauce

Mesclun Salad

Market Herbs, Seasonal Vegetables
Truffle Vinaigrette

Barely Touched

Salmon-Caviar

Slowly Baked Salmon; Royal Osetra Caviar
Horseradish Emulsion
(\$50 Supplement)

Black Cod “Nobu San”

Miso Glazed Black Cod; Summer Roll
Citrus-Olive Oil Dressing

Red Shrimp

Shellfish Medley; Dashi Custard
Spiced Shrimp Consommé

Tuna

Seared Yellowfin Tuna; Truffled Herb Salad
Soy-Ginger Vinaigrette

Scallop-Sea Urchin

Warm Scallop and Uni; Seaweed-Lemon Marinière Broth

Sepia

Grilled Cuttlefish; Squid Ink Tagliolini
Scampi Emulsion

Trout

Warm Smoked Sea Trout
Verjus-Fine Herbs Emulsion

Lobster

Steamed Lobster; Kumquat and Charred Cucumber
Spiced Shellfish-Citrus Broth

Artichoke

Warm Artichoke; Tomato Compote
Black Truffle Vinaigrette

Lightly Cooked

Dover Sole

Pan Seared Dover Sole; Romanesco and Cauliflower Florets
Toasted Almonds, Soy-Lime Emulsion
(\$38 Supplement)

Salmon

Barely Cooked Salmon; Root Vegetables Parisienne
Leek-Truffle Marinière

Skate

Tamarind Glazed Skate Wing; Green Papaya Salad
Spiced Pho Broth

Red Snapper

Baked Snapper; Toasted Nori Rice
Coconut-Green Curry Sauce

Black Bass

Crispy Black Bass; Bayaldi Pinwheels
Preserved Lemon-Smoky Pimentón Sauce

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

Upon Request

Filet Mignon

Pan Roasted Filet Mignon; Celeriac “Bone Marrow”
Red Wine-Shallot Sauce
(\$25 Supplement)

Duck

Sautéed Duck Breast; Stuffed Patty Pan Squash
Port-Tamarind Sauce

Pasta

Wild Mushroom 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
\$25 Supplement per person)

**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.*

\$137 per person