

CHEF'S TASTING MENU

(\$125 per person)

GEODUCK

Thinly Sliced Geoduck Clam Simply Marinated with Wasabi-Lime Dressing

SMOKED SALMON

Smoked Salmon and Iranian Caviar Croque-Monsieur; Baby Watercress Salad

SHELLFISH RAGOUT

Tangy Marinière of Mussels, Cockles, Clams, Scallops and Steamers
on "Soaked" Rye Bread and Baby Leeks

LOBSTER

Roasted Maine Lobster and Spiced Baby Pumpkin; Black Pepper-Brandy Butter Sauce

WILD STRIPED BASS

Steamed Striped Bass topped with Roasted Foie Gras and Grapes; Verjus-Red Wine Sauce

MOZZARELLA

Imported Mozzarella Di Buffalo; Extra Virgin Olive Oil; Chives and Pepper Mignonette

MILLE-FEUILLE

Lime Scented Mille-Feuille, Passion Fruit Sauce and Lemon Sorbet

Per Table Only

LE BERNARDIN TASTING MENU

(\$95 per person)

FLUKE

Lemon-Splash Slivers of Fluke with Chives and Lemon Juice; Extra Virgin Olive Oil

CUTTLEFISH

Sautéed Baby Cuttlefish Provençal; Clams, Mussels & Chorizo Broth

LOBSTER

Warm Maine Lobster Timbale in Champagne-Chive Nage

GROUPER

Sautéed Grouper on a Bed of Sweet and Sour Glazed Onions; Bacon Butter Sauce;
Arugula and Lardons Salad

HALIBUT

Steamed Halibut on a Bed of Silky Celeriac Purée; Salsify, Oregano and Black Truffle Sauce

CHOCOLATE TART

Warm Chocolate Tart with Melting Whipped Cream and Dark Chocolate Sauce

Per Table Only