

Le Bernardin

Holiday Tasting Menu

Bay Scallop-Sea Urchin

Nantucket Bay Scallops and Sea Urchin; Marinated Granny Smith
Meyer Lemon Vinaigrette
Champagne Marie Courtin, Blanc de Noir, "Résonance," Extra Brut, France NV

Tasmanian Trout

Ultra Rare Smoked Sea Trout; Osetra Caviar
Horseradish Crème Fraîche
Grüner Veltliner, Kammern, Weingut Hirsch, Kamptal, Austria 2015

Langoustine

Seared Langoustine; Foie Gras Crouton
Balsamic-Truffle Vinaigrette
Riesling, Kabinett, Bremmer Calmont, Weingut Franzen, Mosel, Germany 2017

Seafood Truffle Pasta

Crab, Scallop, Lobster; Tagliatelle
Black Truffle Emulsion
Côtes d'Auxerre, "Biaumont," Goisot, Burgundy, France 2015

Monkfish

Pan Roasted Monkfish; Mushroom Purée, Black Trumpets
Armagnac-Black Pepper Sauce
Pinot Noir, Cuvée de Trois, Joseph Swan Vineyard, Russian River Valley, California 2014

Dover Sole

Sautéed Dover Sole; Sea Beans, Potato Crisps
Light Red Wine "Béarnaise"
Rioja Gran Reserva, Akutain, Spain 2004

Venison

Roasted Tenderloin; Parsnip Mousseline
Perigourdine Sauce
Château Gloria, Saint-Julien, Bordeaux, France 1999

Quince

Slow Roasted Quince, Puffed Quinoa, Goat's Milk Ice Cream
Beerenauslese, Alois Kracher, Neusiedlersee, Austria 2016

Mont Blanc

Chestnut Crèmeux, Rum-Candied Chestnut, Vanilla Ice Cream
Les Carmes de Rieussec, Sauternes, Bordeaux, France 2010