

Prix Fixe Menu

Choice of three dishes
\$148

Caviar Creations

(\$45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar and Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and
Ginger Marinade

Sea Urchin, Black Bread, Serrano and Yuzu

Sea Trout Sashimi Salad, Bergamot Dressing, Radish and
Red Chili

Baked Chatham Oysters, Creamed Basil, Wasabi

Parsnip Soup with Coconut Foam, Lime and Mint

Market Mushroom Salad with Wild Greens and Herbal
Pine Nut Dressing

Foie Gras Brûlé, Candied Pistachios, White Port Gelée

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Peekytoe Crab Risotto, Nori and Lime

Diver Scallops, Caramelized Cauliflower, Caper-Raisin
Emulsion

Sautéed Foie Gras with Green Apple Purée and Bonito-
Yuzu Froth

Wild Hake, Lemon Braised Celeriac, Jade Emulsion

Roasted Sweetbreads with Glazed Chestnuts and
Truffle Vinaigrette

Black Sea Bass Crusted with Nuts and Seeds, Sweet and
Sour Jus

Seared Salmon, Chili-Pumpkin Seed Broth, Roasted
Delicata Squash

Steamed Maine Lobster, Potato Gnocchi, Black Truffle,
Fragrant Herbal Broth (\$25)

Parmesan Crusted Organic Chicken, Black Winter
Truffle, Artichoke and Lemon Butter

Gently Smoked Squab and Butter Braised Romaine and
Aleppo Pepper

Normandy Duck Breast Topped with Cracked Jordan
Almonds, Amaretto Jus

Snake River Farms Wagyu Beef Tenderloin, Glazed
Daikon and Mustard (\$25)

Lamb Loin Dusted with Black Trumpet Mushrooms,
Leeks and Truffle Jus (\$15)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes
\$238

Egg Caviar

Diver Scallops, Caramelized Cauliflower and Caper-Raisin
Emulsion

Young Garlic Soup with Thyme and Sautéed Frog Legs
Turbot with Château Chalon Sauce

Lobster Tartine, Lemongrass and Fenugreek Broth, Pea
Shoots

Broiled Squab, Onion Compote, Corn Pancake with Foie
Gras

Chocolate Dessert

Wine Pairing

\$208

Winter Menu

Composed with Seasonally Available Produce
\$248

Toasted Egg Yolk, Caviar and Herbs

Bay Scallop and Black Winter Truffle Tartar, Warm
Sourdough Bread

Ten Mushroom Tea, Parmesan, Chili and Thyme
Crispy Black Sea Bass, Roasted Brussels Sprouts and
Spiced Jus

Butter Poached Lobster, Saffron Tapioca,
Gewurztraminer Foam

Caramelized Venison, Quince-Madeira Condiment,
Broccoli Rabe and Cabrales
Orchard Dessert Tasting

Wine Pairing

\$208

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten