

House Made Sodas 8

Ginger-Lemon, Cherry-Yuzu, Passion Fruit Lime, Thyme Lemonade

Jean-Georges Juices and Smoothies 14

Organic Green Juice Apple, Kale, Cucumber, Spinach, Lemon, Ginger

Organic Ruby Red Juice Beet, Carrot, Orange, Lemon, Young Ginger

Coconut Smoothie Coconut, Coconut Water, Vanilla

Champagne & Sparkling Wines

Prosecco Superiore, Drusian, Brut, Veneto, Italy MV	17
Crémant d'Alsace, Barmès Buecher, Brut Nature, France 2015	18
Champagne, La Caravelle, Brut, <i>Cuvée Niña</i> , France MV	24
Champagne, Rosé, Pierre Paillard, Extra Brut Les Terres Rouge, France MV	29
Champagne, Billecart-Salmon, Brut, <i>Cuvée Jean-Georges Réserve</i> , France MV	37
Champagne, Demièrre-Ansiot, Brut, Blanc de Blancs, Oger, France MV	38
Champagne, Rosé, Billecart-Salmon, Brut, <i>Cuvée Jean-Georges</i> , France MV	48
Champagne, George Laval, Brut Nature, Cumières, France MV	52
Champagne, Krug, Brut, Grande Cuvée, France MV	85

White Wines

Picpoul, Domaine Reine Juliette, Languedoc, France 2016	12
Albariño, Granbazán Etiqueta Verde, Rías Baixas, Spain 2016	13
Grüner Veltliner, Bernhard Ott, Am Berg, Wagram, Austria 2016	15
Riesling Kabinett, A.J. Adam <i>Hofberg</i> , Mosel, Germany 2015	16
Pinot Gris, Paul Blanck <i>Patergarten</i> , Alsace, France 2013	18
Sauvignon Blanc, Lucien Crochet, Sancerre, France 2015	20
Chardonnay, Jean-Claude Bessin <i>Vieilles Vignes</i> , Chablis, France 2015	23
Chenin Blanc, Domaine Taille aux Loups, Montlouis-sur-Loire, France 2015	26
Savagnin, Domaine du Pélican <i>Ouillé</i> , Arbois, France 2015	35
Chardonnay, Bitouzet-Prieur <i>Clos du Cromin</i> , Meursault, France 2013	40
Chardonnay, Hyde de Villaine, Carneros, California 2013	42

Rosé Wines

Grenache Blend, Domaines Ott, Côtes de Provence, France 2016	29
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Red Wines

Gamay, Guillaume Clusel <i>Traboules</i> , Coteaux du Lyonnais, France 2016	12
Dolcetto, Cavallotto, Alba, Piedmont, Italy 2016	14
Garnacha, Comando G <i>La Bruja de Rozas</i> , Vinos de Madrid 2015	15
Cabernet Franc, Bernard Baudry, <i>Clos Guillot</i> , Chinon, France 2014	19
Pinot Noir, Ponzi <i>MV</i> , Willamette Valley, Oregon 2016	20
Sangiovese, Monteraioni, Chianti Classico, Italy 2015	23
Bordeaux Blend, Château Clarisse, Puisseguin-Saint-Émilion, France 2015	25
Bordeaux Blend, Tenuta San Guido <i>Guidalberto</i> , Tuscany, Italy 2015	30
Grenache Blend, Bois de Boursan, Châteauneuf-du-Pape, France 2013	30
Cabernet Sauvignon, Robert Craig <i>Affinity</i> , Napa Valley, California 2013	42
Pinot Noir, Domaine Rossignol-Trapet, Gevrey-Chambertin, France 2013	42
Bordeaux Blend, Margaux du Château Margaux, Margaux, France 2012	48

Tastes of Winter

Two plates \$68, each additional plate \$34

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 Trout Sashimi Salad, Bergamot Dressing, Radish and Red Chili

Sea Urchin, Black Bread, Serrano and Yuzu

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Roasted Brussels Sprouts, Avocado, Pistachios, Mustard Vinaigrette

Parsnip Soup with Coconut Foam, Lime and Mint

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion (\$8)

Peekytoe Crab Risotto, Nori and Lime

Gulf Shrimp, Water Chestnuts, Saffron, Silken Kabocha, Chipotle

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Foie Gras Brûlé, Candied Pistachios, White Port Gelée (\$8)

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

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

Wild Hake, Lemon Braised Celeriac, Jade Emulsion

Parmesan Crusted Organic Chicken Confit, Artichoke, Basil and Lemon Butter

Roasted Sweetbreads with Glazed Chestnuts and Truffle Vinaigrette

Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender

Niman Ranch Beef Tenderloin, Glazed Daikon and Mustard (\$20)

Winter Tasting Menu

Composed with Seasonally Available Produce

\$188

Meyer Lemon Gelée, Caviar and Crème Fraîche

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 Apple Jus

Caramelized Millbrook Venison, Quince-Madeira Condiment, Broccoli Rabe and Cabrales

Orchard Dessert

Executive Chef : Mark Lapico

Chef/Proprietor : Jean-Georges Vongerichten