

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 20
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 27
Peekytoe Crab Cake, Celery Root Remoulade, Mache Lettuce 25
Kale Salad, Parmesan and Lemon 17
Artichoke, Mustard Mayonnaise, Lemon 18
Three Grain Salad, Baby Spinach, Apple, Pear and Goat Cheese 20
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 26
Butternut Squash Soup, Black Trumpet Mushrooms, Chives 15
Burrata with Meyer Lemon Jam, Black Pepper and Basil 21
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 19
Foie Gras Brulé, Pineapple-Meyer Lemon Jam, Rose 26

Entrée

- Spaccatelli Pasta, Caramelized Brussels Sprouts, Basil-Pistachio Pesto 25
Zucca with Meatballs and Smoked Pepper-Tomato Ragu 28
Roasted Hake, Pumpkin Seeds, Spaghetti Squash, Soy-Yuzu Broth 33
Poppyseed Crusted Salmon, Sweet and Sour Carrot Sauce, Basil 35
Sautéed Black Sea Bass, Broccoli Rabe, Sesame Vinaigrette, Lavender 35
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
Roasted Maine Lobster with Herb Butter, Limes and Shoestring Potatoes 49
Cheeseburger with Russian Dressing and Crispy Onions 19
Lobster Burger with Gruyere, Green Chili Mayonnaise, Yuzu Pickles 26
Roasted Organic Chicken with Artichoke, Shiitakes, Parmesan Jus 34
Bacon Wrapped Niman Ranch Pork Chop, Apple Compote, Cauliflower 39
Veal Milanese with Parmesean, Escarole and Lemon 34
Soy Glazed Beef Short Ribs, Apple- Jalapeño Puree, Rosemary Crumbs 41
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 138

Lunch Prix Fixe 38

Choice of Appetizer, Entrée and Dessert

Appetizer

- Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Butternut Squash Soup, Black Trumpet Mushrooms, Chives
Three Grain Salad, Baby Spinach, Apple, Pear and Goat Cheese
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro

Entrée

- Spaccatelli Pasta, Caramelized Brussels Sprouts, Basil-Pistachio Pesto
Zucca with Meatballs and Smoked Pepper-Tomato Ragu
Sautéed Black Sea Bass, Broccoli Rabe, Sesame Vinaigrette, Lavender
Roasted Hake, Pumpkin Seeds, Spaghetti Squash, Soy-Yuzu Broth
Poppyseed Crusted Salmon, Sweet and Sour Carrot Sauce, Basil
Roasted Organic Chicken with Artichoke, Shiitakes, Parmesan Jus
Veal Milanese with Parmesean, Escarole and Lemon
Cheeseburger with Russian Dressing and Crispy Onions

Dessert

- Jean-Georges Warm Chocolate Cake, Vanilla Bean Ice Cream
Passion Fruit Pavlova, Passion Fruit Sorbet

Jean-Georges Organic Juices and Smoothies 14

- Green Juice** Apple, Kale, Cucumber, Spinach, Lemon, Ginger
Ruby Red Juice Beet, Carrot, Orange, Lemon, Young Ginger
Coconut Smoothie Coconut, Coconut Water, Vanilla

House Made Fruit Sodas 8

- Black Cherry Yuzu
Ginger Lemon
Passion Fruit Lime