

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

Madai Sashimi, Buttermilk-Herb Emulsion, Himrod Grape Gelée

Sea Urchin, Black Bread, Serrano and Yuzu

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 Terrine, Brioche Sponge, Cranberry and White Chocolate

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Peekytoe Crab Risotto, Nori and Lime

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

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

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

Wild Hake, Lemon Braised Celeriac, Jade Emulsion

Sweet and Sour Sweetbreads, Woodear Mushrooms and Celery

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

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

Roasted Maine Lobster, Artichoke Gnocchi, Sweet Onion-Meyer Lemon (\$15)

Parmesan Crusted Organic Chicken, Artichoke, Lemon Butter

Gently Smoked Squab and Butter Braised Romaine and Aleppo Pepper

Muscovy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

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

Black Trumpet Crusted Niman Ranch Lamb Loin, Leeks and Mushrooms (\$15)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes

\$238

Egg Caviar

Bay 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

Autumn Menu

Composed with Seasonally Available Produce

\$238

Tender Butter Poached Turnip, Kombu and Caviar

Raw Nantucket Bay Scallops, Beet, Apple, Pear

Ten Mushroom Tea, Parmesan, Chili and Thyme

Crispy Black Sea Bass, Roasted Brussels Sprouts and Spiced Jus

Roasted Maine Lobster, Artichoke Gnocchi, Black Olive, Sweet Onion-Meyer Lemon

Herb and Spice Crusted Venison, Braised Red Cabbage, Chestnut Puree

Orchard Dessert

Wine Pairing

\$208

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten