

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

Caviar, Buttermilk-Chive Panna Cotta and Tomato Coulis

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Madai Sashimi, Buttermilk-Herb Emulsion, Himrod Grape Gelée

Raw Sea Trout, Dill Purée, Olive Oil-Lemon Foam, Trout Roe and Horseradish

Sea Urchin, Black Bread, Jalapeño and Yuzu

Sesame Crab Toast, Miso-Mustard, Asian Pear and Shiso

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Foie Gras Terrine, Strawberry Granola, Aged Balsamic

Dill Scented Broth with Lime, Fall Vegetables and Avocado

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Gulf Shrimp Cooked with Lemon Balm, Cucumber and Fragrant Red Chili

Caramelized Foie Gras, Fresh Fig Infused with Fall Spices

Sesame Crusted Salmon, Cherry Tomatoes, Crispy Rice, Miso-Yuzu Broth

Wild Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé

Crispy Sweetbreads and Fragrant Pickled Peach, Wild Arugula and Pink Peppercorn

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

Roasted Maine Lobster, Smoked Chili-Almond Emulsion, Sautéed Corn and Lime (\$10)

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Gently Smoked Squab with Glazed Mushrooms and Basil

Muscovy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

Dry Aged Prime Ribeye, Goldbar Squash, Parmesan Cheese, Buttery Hot Sauce (\$30)

Fragrant Spiced Lamb Chops, Cucumber Yogurt, Fresh and Crunchy Garnishes (\$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 Tasting

Wine Pairing

\$208

Autumn Menu

Composed with Seasonally Available Produce
\$238

Caviar, Buttermilk-Chive Panna Cotta and Tomato Coulis

Diver Scallop Carpaccio, Sweet and Spicy Market Peppers, Anise Hyssop and Lime

Ten Mushroom Tea, Parmesan, Chili and Thyme

Pan Roasted Wild Hake, Glazed Hakurei Turnips, Jade Emulsion

Steamed Summer Squash and Lobster, Garlic-Aleppo Pepper Broth with Lemon

Fragrant Spiced Lamb Chops with Cucumber Yogurt, Fresh and Crunchy Garnishes

Stone Fruit Dessert Tasting

Wine Pairing

\$208

Executive Chef: Mark Lapico
Chef/Proprietor: Jean-Georges Vongerichten