

## ***Prix Fixe Menu***

*Choice of three dishes*

148

### **Caviar Creations**

(45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Chives

Meyer Lemon Gelée, Caviar and Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Yellowfin Tuna Ribbons, Avocado, Radish and Ginger Marinade

Madai Sashimi, Yuzu, Satsuma, Olive Oil and Herbs

Diver Scallop Tartare with Black Winter Truffles (30 Supplement)

Roasted Baby Brussels Sprouts, Pistachios, Arugula and Mustard Vinaigrette

Foie Gras “Marzipan,” Quince-Riesling Velvet, Pistachio, Almond and Rose

Baked Whitestone Oysters, Creamed Basil, Wasabi

Parsnip Soup, Coconut, Mint and Lime

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Hand Cut Chitarra Pasta, Buerre Fondue, White Alba Truffles (3g 75, Additional Gram 25)

Gulf Shrimp, Silken Kabocha Squash, Saffron Yogurt, Water Chestnuts and Chipotle

Arctic Char with Finger Lime in an Aromatic Mushroom Broth

Caramelized Foie Gras with Green Apple and Ponzu

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

Maine Lobster, Herb Raviolini, Gruyère Broth and Green Chili (15 Supplement)

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Roasted Marinated Duck Breast, Parsnip, Passion Fruit and Black Olive

Licorice Braised Sweetbreads, Baby Carrot, Ginger and Shiitake Mushrooms

Niman Ranch Lamb Chops, Smoked Chili Glaze, Broccoli di Cicco and Mint (15 Supplement)

Caramelized Wagyu Beef Tenderloin, Shiitake and Black Sesame Mustard (25 Supplement)

## ***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, Honey Roasted Peanut Ice Cream and Caramel

### ***Wine Pairing***

208

### ***Winter Menu***

*Composed with Seasonally Available Produce*

248

Toasted Egg Yolk, Caviar and Chives

Hamachi Sashimi, Sherry Vinaigrette and Toasted Pecans

Hand Cut Chitarra Pasta, Beurre Fondue, White Alba Truffles

Crispy Black Bass, Roasted Brussels Sprouts and Spiced Apple Jus

Maine Lobster, Herb Raviolini, Gruyère Broth and Green Chili

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

Caramelized Apple, Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

### ***Wine Pairing***

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*Executive Chef: Mark Lapico*

*Chef/Proprietor: Jean-Georges Vongerichten*