

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, Sea Salt, Olive Oil and Fragrant Broth

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 Brûlé, Candied Pistachios, White Port Gelée

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 Dashi-Yuzu Froth

Wild Hake, Lemon Braised Celeriac, Jade Emulsion

Roasted Sweetbreads with Glazed Chestnuts and Truffle Vinaigrette

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

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

Maine Lobster, Egg Noodles, Fragrant Miso Broth and Togarashi (\$15)

Parmesan Crusted Organic Chicken with Black Winter Truffle, Artichoke and Lemon Butter

Gently Smoked Squab and Butter Braised Romaine and Aleppo Pepper

Normandy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

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

Lamb Loin Dusted with Black Trumpet Mushrooms, Leeks and Truffle Jus (\$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

Winter Menu

Composed with Seasonally Available Produce

\$248

Toasted Egg Yolk, Caviar and Herbs

Nantucket 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 Jus

Maine Lobster, Egg Noodles, Fragrant Miso Broth and Togarashi

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

Orchard Dessert Tasting

Wine Pairing

\$208

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten