

## ***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, Radish and Ginger Emulsion

Sea Trout Sashimi Salad, Bergamot Dressing, Radish and Chili

Sea Scallop Carpaccio, Warm Black Truffle Crostini with Baby Chives

Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Steamed Organic Heirloom Carrots, Sesame, Ginger and Clementine

Foie Gras Brûlé, Candied Pistachios, White Port Gelée

Parsnip Soup, Coconut, Lime and Mint

Pumpkin Purses, Brown Butter Vinaigrette with Black Truffle

Baked White Stone Oysters, Creamed Basil, Wasabi

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Gulf Shrimp, Silky Kabocha Squash, Water Chestnuts, Saffron and Chipotle

Sautéed Foie Gras with Green Apple Purée, Yuzu-Dashi Froth, Apple Crackling

Roasted Sweetbreads with Sweet and Spicy Reduction

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

Faroe Island Salmon, Lemon Braised Celeriac, Jade Emulsion

Poached Maine Lobster, Potato Gnocchi, Lemon, Black Truffle and Herbal Broth (25 Supplement)

Normandy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

Gently Smoked Squab and Butter Braised Lettuce and Aleppo Pepper

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

Roasted Lamb Loin and Crackling Riblettes, Smoked Chili Glaze, Broccoli di Cicco (15 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

Dark Chocolate Mousse, Lime Mint Sorbet, Matcha Ice Cream

### ***Wine Pairing***

208

## ***Winter Menu***

*Composed with Seasonally Available Produce*

248

Meyer Lemon Gelée, Caviar and Dill

Sea Scallop Carpaccio, Warm Black Truffle Crostini with Baby Chives

Parsnip Soup, Coconut, Lime and Mint

Faroe Island Salmon, Lemon Braised Celeriac, Jade Emulsion

Butter Poached Lobster, Winter Vegetable Tapioca, Gewürztraminer Foam and Passion Fruit

Roasted Lamb Loin and Crackling Riblettes, Smoked Chili Glaze, Broccoli di Cicco

Apple Confit, Cinnamon Sucrée, Green Apple Sorbet

### ***Wine Pairing***

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