

Prix Fixe Menu

Choice of three dishes
\$138

Caviar Creations

(\$45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar and Crème Fraîche

Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Madai Sashimi, Pea Salad, Buttermilk Vinaigrette and Lemon Balm

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

Spicy Peekytoe Crab Salad, Chilled Honeydew, Lime and Mint

Sea Urchin, Black Bread, Jalapeño and Yuzu

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Foie Gras Terrine, Strawberry Granola, Aged Balsamic

Tomato Gazpacho, Summer Flavors and Olive Oil

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Bacon Wrapped Gulf Shrimp, Avocado, Cherry Mustard and Black Pepper

Grilled Foie Gras Wontons, Lettuce Broth, Cherry Tomatoes and Chili

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

Pan Roasted Wild Hake, Glazed Hakurei Turnips, Jade Emulsion

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

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

Maine Lobster, Herb Raviolini, Gruyère Broth and Green Chili (\$10)

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Gently Smoked Squab with Fresh Corn Polenta and Australian Winter Black Truffles (\$10)

Muscovy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

Dry Aged Prime Ribeye, Jalapeño-Broccoli Purée, Dill and Sunflower Sprouts (\$30)

Fragrant Spiced Lamb Chops with Cucumber Yogurt, Fresh and Crunchy Garnishes (\$15)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes
\$218

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

\$178

Summer Menu

Composed with Seasonally Available Produce
\$238

Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs

Madai Sashimi, Pea Salad, Buttermilk Vinaigrette and Lemon Balm

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Wild Halibut Steamed with Honshimeji Mushrooms and Lemongrass Consommé

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

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

Cherry Dessert Tasting

Wine Pairing

\$208

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten