

House Made Sodas 6

Ginger-Lemon, Cherry-Yuzu, Passion Fruit-Lime, and Concord Grape Sodas

Jean-Georges Juices and Smoothies 14

Organic Green Juice Apple, Kale, Cucumber, Spinach, Lemon, Ginger

Organic Ruby Red Juice Carrot, Beet, Orange, Lemon, Young Ginger

Coconut Smoothie Coconut, Coconut Water, Vanilla

Champagne & Sparkling Wines

Prosecco Superiore, Drusian, Brut, Veneto, Italy MV	16
Crémant d'Alsace, Valentin Zusslin, Brut Zero, Alsace, France MV	18
Champagne, La Caravelle, Brut, <i>Cuvée Niña</i> , France MV	21
Champagne, A.Margaine, Demi-Sec, France MV	33
Champagne, Billecart-Salmon, Brut <i>Réserve</i> , France MV	37
Champagne, Pommery, Brut, France 2004	38
Champagne Rosé, Billecart-Salmon, Brut, France MV	45
Champagne, Ruinart, Brut, Dom Ruinart, France 2004	75

White Wines

Chenin Blanc, Ken Forrester <i>Old Vine Reserve</i> , Stellenbosch 2015	9
Albariño, Finca Arantei, Rías Baixas, Spain 2015	13
Grüner Veltliner, Rainer Wess <i>Wachauer</i> , Wachau, Austria 2015	15
Sémillon, Herdade Do Esporão, Alentejano, Portugal 2014	15
Pinot Gris, Paul Blanck <i>Patergarten</i> , Alsace, France 2013	18
Riesling Kabinett, Vollenweider <i>Wolfgrube</i> , Mosel, Germany 2015	19
Sauvignon Blanc, Lucien Crochet, Sancerre, France 2014	19
Chardonnay, Tyler, Santa Barbara, California 2014	20
Grenache Blend, Vieux Lazaret, Châteauneuf-du-Pape, Rhône Valley, 2014	22
Chardonnay, Domaine Monnier <i>Genévrières</i> 1 ^{er} Cru, Meursault, France 2012	55

Rosé Wines

Grenache Blend, Château Coussin, Côtes de Provence, France 2015	14
Grenache Blend, Domaines Ott, <i>Clos Mireille</i> , Provence, France 2015	20

Red Wines

Zweigelt, Andau, Burgenland, Austria 2014	9
Mencía, Ronsel do Sil Vel'uveyra, Ribeira Sacra, Spain 2014	13
Barbera d'Alba, Sottimano, Pajero, Piedmont, Italy 2013	16
Tempranillo, Bodegas Izadi <i>Reserva</i> , Rioja, Spain 2011	17
Pinot Noir, Ponzi <i>MV</i> , Willamette Valley, Oregon 2015	18
Shiraz, Clonakilla Hilltops, New South Wales, Australia 2014	18
Cabernet Sauvignon, Waterstone, Napa Valley, California 2012	20
Grenache Blend, Château de Vaudieu, Châteauneuf-du-Pape, France 2012	27
Sangiovese, San Fiorenzo, Brunello di Montalcino, Tuscany, Italy 2010	27
Pinot Noir, Henri Richard <i>Aux Corvées</i> , Gevrey-Chambertin, Burgundy 2012	36
Bordeaux Blend, Château Marquis d'Alesme, Margaux, France 2009	42

Tastes of Autumn

Two plates \$58, each additional plate \$29

Caviar Creations

(\$45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar, Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Madai Sashimi, Ginger Gelée, White Radish and Olive Oil

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

Sea Urchin, Black Bread, Jalapeño and Yuzu

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Sea Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion (\$8)

Peekytoe Crab Dumplings, Meyer Lemon and Celery Root

Parsnip Soup, Coconut, Mint and Lime

Foie Gras Brûlé, Lime Poached Apple, Tarragon and Toasted Brioche (\$8)

Gulf Shrimp with Silken Kabocha Squash, Saffron Yogurt, Shaved Water Chestnuts, Chipotle

Parmesan Risotto with Crispy Artichokes, Lemon and Parsley

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

Wild King Salmon, Cremini Mushrooms, Golden Garlic and Jalapeño

Pan Roasted Wild Hake, Tender Celeriac, Jade Emulsion

Parmesan Crusted Organic Chicken Confit, Artichokes, Basil and Lemon Butter

Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender

Pan Roasted Sweetbreads, Licorice, Grilled Frog Hollow Pear and Lemon Jam

Tenderloin of Beef, Citrus Glazed and Roasted Carrots, Miso Butter and Dill (\$25)

Tasting Menu

Composed with Seasonally Available Produce

\$158

Butter Poached Hakurei Turnip, Golden Osetra Caviar, Chive

Hamachi Sashimi, Sherry Vinaigrette and Toasted Pecans

Ten Mushroom Tea, Parmesan, Chili and Thyme

Steamed Black Sea Bass, Purple Potato Butter and Charred Poblano Peppers

Spice Crusted Venison, Red Cabbage and Chestnut Purée

Orchard Dessert Tasting

Executive Chef : Mark Lapico

Chef/ Proprietor : Jean-Georges Vongerichten