

House Made Sodas

Ginger-Lemon, Cherry-Yuzu, Passion Fruit Lime, Thyme Lemonade 8

Jean-Georges Juices and Smoothies

Organic Green Juice Apple, Kale, Cucumber, Spinach, Lemon, Ginger 14
Organic Ruby Red Juice Carrot, Beet, Orange, Lemon, Young Ginger 14
Coconut Smoothie Coconut, Coconut Water, Vanilla 14

Champagne & Sparkling Wines

Prosecco Superiore, Drusian, Brut, Veneto, Italy MV 17
Crémant d'Alsace, Barmès Buecher, Brut Nature, France 2014 18
Champagne, La Caravelle, Brut, *Cuvée Niña*, France MV 24
Champagne, Savart, Brut, *L'Ouverture*, Écueil, France MV 35
Champagne, Billecart-Salmon, Brut, *Cuvée Jean-Georges Réserve*, France MV 37
Champagne, Demièrre-Ansiot, Brut, Blanc de Blancs, Oger, France MV 38
Champagne, Rosé, Billecart-Salmon, Brut, *Cuvée Jean-Georges*, France MV 48
Champagne, Krug, Brut, Grande Cuvée, France MV 85

White Wines

Verdelho, Herdade Do Esporão, Alentejano, Portugal 2016 12
Albariño, Granbazán *Etiqueta Verde*, Rías Baixas, Spain 2016 13
Grüner Veltliner, Rainer Wess, Wachau, Austria 2015 15
Riesling Kabinett, A.J. Adam *Hofberg*, Mosel, Germany 2015 16
Pinot Gris, Paul Blanck *Patergarten*, Alsace, France 2013 18
Sauvignon Blanc, Lucien Crochet, Sancerre, France 2015 20
Chardonnay, Moreau-Naudet, Chablis, France 2015 22
Chenin Blanc, Domaine Taille aux Loups, Montlouis-sur-Loire, France 2015 26
Savagnin, Domaine du Pélican *Ouillé*, Arbois, France 2015 35
Chardonnay, Peay, Sonoma Coast, California 2014 38
Chardonnay, Bitouzet-Prieur *Clos du Cromin*, Meursault, France 2013 40

Rosé Wines

Grenache Blend, Domaine de Fontaine, Corbières, France 2016 12
Hondurrabi Beltza, Antxiola, Getariako Txakolina, Txakoli, Spain 2016 13
Sideritis, Parparoussis *Petite Fleur*, Achaia, Greece 2016 14
Grenache Blend, Château Coussin, Côtes de Provence, France 2016 14
Mourvèdre Blend, The Withers, El Dorado, California 2016 15
Pinot Noir, Domaine Vacheron, Sancerre, France 2016 24
Grenache Blend, Domaines Ott, Côtes de Provence, France 2016 29

Red Wines

Gamay, Guillaume Clusel *Traboules*, Coteaux du Lyonnais, France 2015 12
Granatxa, Joan D'Anguera *Altaroses*, Montsant, Spain 2015 13
Barbera d'Alba, Sottimano *Pairolero*, Piedmont, Italy 2014 16
Cabernet Franc, Bernard Baudry *Clos Guillot*, Chinon, France 2014 19
Pinot Noir, Ponzi MV, Willamette Valley, Oregon 2015 20
Nebbiolo, Renato Fenocchio, Barbaresco, Piedmont, Italy 2013 28
Cabernet Sauvignon, Domaine Eden, Santa Cruz Mountains, California 2013 29
Grenache Blend, Bois de Boursan, Châteauneuf-du-Pape, France 2013 30
Pinot Noir, Domaine Sigaut *Les Bussières*, Chambolle-Musigny, France 2013 37
Bordeaux Blend, Margaux du Château Margaux, Margaux, France 2012 48

Tastes of Summer

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

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

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

Sea Urchin, Black Bread, Jalapeño and Lemon Yuzu

Madai Sashimi, Pea Salad, Buttermilk Vinaigrette and Lemon Balm

Spicy Peekytoe Crab Salad, Chilled Honeydew, Lime and Mint

Baked Chatham Oysters, Creamed Basil, Wasabi

Asparagus and Avocado Salad, Sorrel Dressing and Sesame

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Gazpacho, Summer Flavors and Olive Oil

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

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

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Foie Gras Terrine, Strawberry Granola and Aged Balsamic (\$8 Supplement)

Roasted Sweetbreads, Fragrant Pickled Peach, Wild Arugula

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

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

Pan Roasted Wild Hake, Glazed Hakurei Turnips, Jade Emulsion

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

Sautéed Veal Scallopine, Flying Pig Ham, Mushrooms and Lavender

Prime Tenderloin, Jalapeño-Broccoli Purée, Dill and Sunflower Sprouts (\$25 Supplement)

Summer Tasting Menu

Composed with Seasonally Available Produce

\$158

Softly Poached Organic Egg, Caviar, Whipped Yogurt and Herbs

Madai Sashimi, Pastel Radishes and Nasturtium Vinaigrette

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Wild Halibut Steamed with Honshimeji Mushrooms, and Lemongrass Consommé

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

Cherry Dessert Tasting

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten