

Prix Fixe Menu

Choice of three dishes

148

Caviar Creations

(45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Chives

Meyer Lemon Gelée, Caviar and Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Santa Barbara Sea Urchin, Toasted Black Bread, Yuzu and Chili

Yellowfin Tuna Ribbons, Avocado, Radish and Ginger Marinade

Fluke, Shaved Market Apples, Pickled Habanero and Crushed Sesame

Hamachi, Lettuce Heart, Avocado, Sprouts, Soy-Chili Dressing

Roasted Baby Brussels Sprout, Pistachios, Arugula and Mustard Vinaigrette

Baked Whitestone Oysters, Creamed Basil, Wasabi

Foie Gras "Marzipan," Quince-Riesling Velvet, Pistachio, Almond and Rose

Parsnip Soup, Coconut, Mint and Lime

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard

Pumpkin Ravioli, Parmesan and Crushed Amaretti

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Gulf Shrimp, Silken Kabocha Squash, Saffron Yogurt, Water Chestnuts and Chipotle

Caramelized Foie Gras with Green Apple and Ponzu

Glazed Sweetbreads, Pistachio, Woodear Mushroom

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

Arctic Char with Finger Lime in an Aromatic Mushroom Broth

Maine Lobster, Herb Raviolini, Gruyère Broth and Green Chili (15 Supplement)

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Roasted Marinated Duck Breast, Parsnip, Passion Fruit and Black Olive

Niman Ranch Lamb Chops, Broccoli Pesto, Mint (15 Supplement)

Caramelized Wagyu Beef Tenderloin, Shiitake and Black Sesame Mustard (25 Supplement)

Jean-Georges Menu

Chef Vongerichten's Assortment of Signature Dishes

238

Egg Caviar

Bay 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, Honey Roasted Peanut Ice Cream and Caramel

Wine Pairing

208

Autumn Menu

Composed with Seasonally Available Produce

248

Meyer Lemon Gelée, Caviar and Crème Fraîche

Hamachi, Lettuce Heart, Avocado, Sprouts, Soy-Chili Dressing

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Crispy Black Bass, Roasted Brussels Sprouts and Spiced Apple Jus

Maine Lobster, Herb Raviolini, Gruyère Broth and Green Chili

Roasted Marinated Duck Breast, Parsnip, Passion Fruit and Black Olive

Caramelized Apple, Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

Wine Pairing

208

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten