

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

Picpoul, Domaine Reine Juliette, Languedoc, France 2016 12
Albariño, Granbazán *Etiqueta Verde*, Rías Baixas, Spain 2016 13
Grüner Veltliner, Bernhard Ott, *Am Berg*, Wagram, Austria 2016 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, Christian Moreau, Chablis, France 2015 23
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 Fontsaite, Corbières, France 2016 12
Hondurrabi Beltza, Antxiola, Getariako Txakolina, Txakoli, Spain 2016 13
Grenache Blend, Château Coussin, Côtes de Provence, France 2016 14
Mourvèdre Blend, The Withers, El Dorado, California 2016 15
Grenache Blend, Domaines Ott, Côtes de Provence, France 2016 29

Red Wines

Gamay, Guillaume Clusel, *Traboules*, Coteaux du Lyonnais, France 2016 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 2014 29
Grenache Blend, Bois de Boursan, Châteauneuf-du-Pape, France 2013 30
Pinot Noir, Domaine Rossignol-Trapet, Gevrey-Chambertin, France 2013 42
Bordeaux Blend, Margaux du Château Margaux, Margaux, France 2012 48

Tastes of Summer

Two plates \$68, each additional plate \$34

Caviar Creations

(\$45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar and Crème Fraîche

Caviar, Buttermilk-Chive Panna Cotta and Tomato Coulis

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

Madaï Sashimi, Iceberg Lettuce, Cilantro-Shallot Mignonette

Spicy Peekytoe Crab Salad, Chilled Honeydew, Lime and Mint

Baked Chatham Oysters, Creamed Basil, Wasabi

Heirloom Tomato and Summer Fruit Salad

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)

Gulf Shrimp Cooked with Lemon Balm, Cucumber and Fragrant Red Chili

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

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

Crispy 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, Goldbar Squash, Parmesan Cheese, Buttery Hot Sauce (\$20 Supplement)

Summer Tasting Menu

Composed with Seasonally Available Produce

\$178

Caviar, Buttermilk-Chive Panna Cotta and Tomato Coulis

Diver Scallop Carpaccio, Sweet and Spicy Market Peppers, Anise Hyssop and Lime

Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue

Wild Halibut Steamed with Honshimeji Mushrooms, and Lemongrass Consommé

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

Cherry Dessert Tasting

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten