

Prix Fixe Menu

Choice of three dishes

\$168

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, Muscat Grapes, Buttermilk Emulsion and Herbs

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

Black Pepper Crab Dumplings, Sugar Snap Peas and Mint

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Foie Gras Brûlé, Rhubarb, Oven Dried Pineapple and Sichuan Peppercorn

Sweet Pea Soup, Parmesan Foam

Warm Jumbo Provençal White Asparagus, Mustard Sabayon

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Gulf Shrimp with Fiddlehead Ferns, Seed-Yogurt Dressing, Soy Butter and Sprouts

Sautéed Hudson Valley Foie Gras, Caramelized Mango and Ginger

Sourdough Crusted Salmon, Creamed Fava Beans and Lime

Pan Roasted Wild Hake, Jumbo White Asparagus, Jade Emulsion

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

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

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Char Grilled Squab, Crushed Peas and Nasturtium Vinaigrette

Muscovy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

Licorice Braised Sweetbreads, Baby Carrots, Shiitake Mushrooms and Ginger

Dry Aged Prime Sirloin, Citrus Glazed and Roasted Carrots, Miso Butter and Dill (\$25 Supplement)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes

\$258

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

Mother's Day Menu

Composed with Seasonally Available Produce

\$258

Toasted Egg Yolk, Caviar and Herbs

Madai Sashimi, Pastel Radishes and Nasturtium Vinaigrette

Green Asparagus with Morels, Asparagus Jus

Slowly Cooked Black Sea Bass, Crunchy Oats, Herbal Lime Dressing

Maine Lobster, Spring Herb Raviolini, Gruyère Broth and Green Chili

Rack of Lamb Crusted with Herbs, Fresh Chickpea Purée and Aleppo Pepper Sauce

Citrus Dessert Tasting

Tasting Menu Wine Pairing

\$168

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten