

Brunch

Eggs Benedict with Flying Pigs Farm Ham or Smoked Salmon 21
Omelet with Your Choice of Mushroom, Cheese, Ham or Fines Herbs 20
Buttermilk Pancakes with Bananas, Market Berries and Maple Syrup 19
Brioche French Toast with Warm Organic Stone Fruit 19

Appetizer

Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 20
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
Kale Salad, Parmesan and Lemon 16
Arugula and Sucrene Lettuce Salad, Fine Herbs and Mustard Vinaigrette 19
Burrata with Organic Strawberry Compote, Black Pepper and Basil 20
Heirloom Tomato Salad, Sherry Vinaigrette and Basil 18
Tomato Gazpacho, Summer Flavors and Olive Oil 14
Artichoke, Mustard Mayonnaise, Frisée, Lemon 17
Watermelon and Coach Farm Goat Cheese Salad 18
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 17
Crab Cake with Sugar Snap Pea Rémoulade 24
Foie Gras Brulé, Slow Roasted Strawberries and Balsamic Vinegar 25

Entrée

Angel Hair, San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeño, Basil 24
Zucca with Meatballs and Smoked Pepper-Tomato Ragu 27
Seared Salmon, Summer Beans, Black Olive and Lime Yogurt Roasted 31
Black Sea Bass, Basil Vinaigrette and Cucumber 35
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
Maine Lobster, Sugar Snap Peas, Potatoes, Lemon and Smoked Butter 48
Cheeseburger with Russian Dressing and Crispy Onions 19
Roasted Organic Chicken, Glazed Garbanzos, Onion Emulsion 33
Niman Ranch Pork Chop, Cherry Mustard, Sautéed Mustard Greens 39
Beef Tenderloin, Goldbar Squash, Parmesan, Buttery Hot Sauce 39
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette 33
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 138
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing 33

Lunch Prix Fixe 38

Choice of Appetizer, Entree and Dessert

Appetizer

Tomato Gazpacho, Summer Flavors and Olive Oil
Heirloom Tomato Salad, Sherry Vinaigrette and Basil
Watermelon and Coach Farm Goat Cheese Salad
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro
Arugula and Sucrene Lettuce Salad, Fine Herbs and Mustard Vinaigrette
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing

Entrée

Angel Hair, San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeño, Basil
Zucca with Meatballs and Smoked Pepper-Tomato Ragu
Black Sea Bass, Basil Vinaigrette and Cucumber
Seared Salmon, Summer Beans, Black Olive and Lime Yogurt Roasted
Roasted Organic Chicken, Glazed Garbanzos, Onion Emulsion
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette
Cheeseburger with Russian Dressing and Crispy Onions
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing 33

Dessert

Jean-Georges Warm Chocolate Cake, Vanilla Ice Cream
Strawberry Pavlova, Whipped Fromage Blanc, Strawberry Sorbet

Jean-Georges Organic Juices and Smoothies 14

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

House Made Fruit Sodas 8

Black Cherry Yuzu
Ginger Lemon
Passion Fruit Lime
Sparkling Thyme Lemonade