

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
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Tomato Gazpacho, Summer Flavors and Olive Oil 14
Fried Calamari, Aji-Amarillo Chili Emulsion and Cilantro 18
Artichoke, Mustard Mayonnaise, Frisée, Lemon 17
Watermelon and Coach Farm Goat Cheese Salad 18
Crab Cake with Sugar Snap Pea Rémoulade 24
Foie Gras Brulé, Slowly Roasted Strawberries and Balsamic 25

Entrée

- Angel Hair, San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeño, Basil 24
Zucca with Meatballs and Smoked Pepper-Tomato Ragù 27
Black Bass, Basil Vinaigrette and Cucumber 35
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing 33
Seared Salmon, Summer Beans, Black Olive and Lime Yogurt Roasted 31
Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
Cheeseburger with Russian Dressing and Crispy Onions 19
Maine Lobster, Sugar Snap Peas, Lemon and Smoked Butter 48
Braised and Roasted Chicken, Olives, Ginger, Saffron and Cauliflower 33
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette 33
Niman Ranch Pork Chop, Cherry Mustard, Sautéed Mustard Greens 39
Beef Tenderloin, Goldbar Squash, Parmesan, Buttery Hot Sauce 39
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 136

Lunch Prix Fixe 38

Choice of Appetizer, Entrée and Dessert

Appetizer

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

Entrée

- Angel Hair, San Marzano Tomato Sauce, Fresh Mozzarella, Jalapeño, Basil
Zucca with Meatballs and Smoked Pepper-Tomato Ragù
Black Bass, Basil Vinaigrette and Cucumber
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing
Seared Salmon, Summer Beans, Black Olive and Lime Yogurt
Braised and Roasted Chicken, Olives, Ginger, Saffron and Cauliflower
Veal Milanese with Tomato and Arugula Salad, Red Wine Vinaigrette
Cheeseburger with Russian Dressing and Crispy Onions

Dessert

- Jean-Georges Warm Chocolate Cake, Vanilla Bean 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