

Appetizer

- Tasmanian Sea Trout, Crispy Sushi Rice, Chipotle Mayo 20
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade 25
Kale Salad, Parmesan and Lemon 16
Artichoke, Mustard Mayonnaise, Frisée, Lemon 17
Arugula and Sucrene Lettuce Salad, Fine Herbs and Mustard Vinaigrette 19
Burrata, Meyer Lemon Jam, Pumpernickel Bread and Basil 20
Beet Greek Salad, Niçoise Olives and Feta 20
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing 25
Foie Gras Brulé, Candied Pistachios, White Port Gelée 25
Butternut Squash Soup, Black Trumpet Mushrooms, Chives 14
Fried Calamari, Basil Salt, Citrus-Chili Dip 17
“Black Pepper” Crab Cake, Asian Pear and Endive 23

Entrée

- Spaghetti with Brussels Sprouts and Pistachio Pesto 26
Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu 27
Black Bass, Habanero-Lime Sauce, Roasted Brussels Sprouts 35
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing 33
Pepper Crusted Salmon, Buttery Kohlrabi and Red Wine-Beet Reduction 31
Roasted Dover Sole, Potatoes with Lemon, Herbs and Brown-Butter 78
Cheeseburger with Russian Dressing and Crispy Onions 19
Lobster Burger with Gruyere, Green Chili Mayonnaise, Yuzu Pickles 26
Roasted Organic Chicken, Winter Vegetables, Mustard Sauce, Tarragon 33
Veal Milanese with Parmesan, Escarole and Lemon 33
Niman Ranch Pork Chop with Bacon, Apple Compote, Cauliflower 39
Beef Tenderloin, Soy-Garlic Mushrooms, Crispy Potatoes and Herbs 39
28 Day Dry Aged Ribeye for Two, Crispy Potato, Herbal Greens 136

Lunch Prix Fixe 38

Choice of Appetizer, Entrée and Dessert

Appetizer

- Butternut Squash Soup, Black Trumpet Mushrooms, Chives
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade
Shrimp Salad, Avocado, Tomato, Champagne Vinegar Dressing
Fried Calamari, Basil Salt, Citrus-Chili Dip
Beet Greek Salad, Niçoise Olives and Feta
Arugula and Sucrene Lettuce Salad, Fine Herbs and Mustard Vinaigrette

Entrée

- Spaghetti with Brussels Sprouts, and Pistachio Pesto
Rigatoni with Meatballs and Smoked Pepper-Tomato Ragu
Black Bass, Habanero-Lime Sauce, Roasted Brussels Sprouts
Roasted Hake, Pea Shoots, Tender Potatoes, Lemon-Green Chili Dressing
Pepper Crusted Salmon, Buttery Kohlrabi and Red Wine-Beet Reduction
Roasted Organic Chicken, Winter Vegetables, Mustard Sauce, Tarragon
Veal Milanese with Parmesan, Escarole and Lemon
Cheeseburger, Crispy Onions, Russian Dressing
Lobster Burger with Gruyere, Green Chili Mayonnaise, Yuzu Pickles

Dessert

- Jean-Georges Warm Chocolate Cake, Vanilla Bean Ice Cream
Citrus Pavlova, Blood Orange Sorbet, Candied Kumquats

Jean-Georges Organic Juices and Smoothies 14

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

House Made Fruit Sodas 6

- Black Cherry Yuzu
Ginger Lemon
Passion Fruit Lime