

Prix Fixe Menu

Choice of three dishes

148

Caviar Creations

(45 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Chives

Meyer Lemon Gelée, Caviar and Crème Fraîche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Santa Barbara Sea Urchin, Black Toast, Yuzu and Chili

Yellowfin Tuna Ribbons, Avocado, Radish and Ginger Marinade

Marinated Madai, Rhubarb Juice, Red Onion, Avocado, Chili and Coriander

Peekytoe Crab and Champagne Mango Salad, Cumin Crisps and Grain Mustard

Asparagus and Avocado Salad, Sorrel Dressing and Sesame

Goat Cheese Royale, Roasted Beet Marmalade and Toasted Pistachio

Foie Gras Brûlée, Rhubarb, Pineapple “Raisins” and Sichuan Peppercorn

Sweet Pea Soup, Cheddar Cheese Puffs and Herbs

Bouquet of Seasonal Vegetables, Lemon and Basil

Warm Provençal White Asparagus, Herb Vinaigrette and Lemon Crumbs

Baked Whitestone Oysters, Creamed Basil, Wasabi

Sautéed Gulf Shrimp, Key Lime Yogurt and Radish

Faroe Island Salmon, Porcini, Leek and Chili Garlic Emulsion

Caramelized Foie Gras, Black Olive Seasoning, Lychee and Brioche

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

Steamed Lobster and Ravioli with Habanero Vinaigrette, Basil, Mint (15 Supplement)

Parmesan Crusted Organic Chicken, Artichoke and Lemon Butter

Roasted Marinated Duck Breast, Parsnip, Passion Fruit and Black Olive

Crunch Rabbit, Fresh Garbanzo Beans, Gewürztraminer and Saffron

Licorice Braised Sweetbreads, Baby Carrot, Ginger and Shiitake Mushrooms

Niman Ranch Lamb Chops, Sweet Pea-Jalapeno Puree, Mint Crumbs (15 Supplement)

Caramelized Wagyu Beef Tenderloin, Shiitake and Black Sesame Mustard (25 Supplement)

Jean-Georges Menu

Chef Vongerichten's Assortment of Signature Dishes

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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, Honey Roasted Peanut Ice Cream and Caramel

Wine Pairing

208

Spring Menu

Composed with Seasonally Available Produce

248

Warm Dashi “Custard,” Ocean Herbs, Caviar

Marinated Madai, Rhubarb Juice, Red Onion, Avocado, Chili and Coriander

Green Asparagus with Morels, Asparagus Jus

Caramelized Black Sea Bass, Ruby Grapefruit Juice, Charred Radishes, Tarragon and Mint

Steamed Lobster and Ravioli with Habanero Vinaigrette, Basil, Mint

Niman Ranch Lamb Chops, Sweet Pea-Jalapeno Puree, Mint Crumbs

Sumo Mandarin Sorbet, Vanilla Bean Cream, Yuzu Curd, Orange Confit, Crunchy Gianduja

Wine Pairing

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Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten