

Prix Fixe Menu

Choice of three dishes

\$138

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, Ginger Gelée, Icicle Radish and Olive Oil

Nantucket Bay Scallops Crudo, Cranberry and Fresh Wasabi

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

Sea Urchin, Black Bread, Jalapeño and Yuzu

Peekytoe Crab Dumpling, Meyer Lemon and Celery Root

Baked Chatham Oysters, Creamed Basil, Wasabi

Market Mushroom Salad with Wild Greens and Herbal Pine Nut Dressing

Foie Gras Brûlé, Lime Poached Apple, Tarragon and Toasted Brioche

Parsnip Soup, Coconut, Mint and Lime

Parmesan Risotto with Crispy Artichokes, Lemon and Parsley

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Gulf Shrimp, Kabocha Squash, Saffron Yogurt, Shaved Water Chestnuts, Chipotle

Caramelized Foie Gras, Port Infused Figs, Spiced Autumn Crumbs

Wild King Salmon, Porcini Mushrooms, Golden Garlic and Jalapeño

Pan Roasted Wild Hake, Tender Celeriac, Jade Emulsion

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

Butter Poached Lobster, Fall Vegetable Tapioca, Gewurtztraminer, Passion Fruit (\$10)

Parmesan Crusted Organic Chicken, Artichokes, Basil and Lemon Butter

Gently Smoked Squab with Butter Braised Romaine and Aleppo Pepper

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)

Niman Ranch Lamb Chops with Mushroom Bolognese and Pecorino (\$15)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes

\$218

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

Late Harvest Menu

Composed with Seasonally Available Produce

\$218

Butter Poached Hakurei Turnip, Golden Osetra Caviar, Chive

Hamachi Sashimi, Sherry Vinaigrette and Toasted Pecans

Ten Mushroom Tea, Parmesan, Chili and Thyme

Black Sea Bass, Purple Potato Butter and Charred Poblano Peppers

Maine Lobster, Spicy Chickpea Miso Broth, Togarashi Noodles and Kale

Spice Crusted Venison, Red Cabbage and Chestnut Purée

Orchard Dessert Tasting

Vegetable Menu

An Expression of Market Vegetables

\$188

Grilled King Oyster and Avocado Carpaccio, Charred Serrano Oil

Roasted Baby Brussels Sprouts, Pistachios, Arugula and Mustard Vinaigrette

Parsnip Soup, Coconut, Mint and Lime

Caramelized Fennel with Goat Cheese, Black Olive and Tarragon

Parmesan Risotto with Crispy Artichokes, Lemon and Parsley

Tender Market Vegetables with Green Curry

Tropical Dessert Tasting

Tasting Menu Wine Pairing

\$168

Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten