

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, Toasted Black Bread, Yuzu and Chili

Yellowfin Tuna Ribbons, Avocado, Radish and Ginger Marinade

Japanese Snapper Sashimi, Yuzu, Satsuma, Olive Oil and Herbs

Diver Scallop Tartare with Black Winter Truffles (30 Supplement)

Goat Cheese Royale, Roasted Beet Marmalade and Toasted Pistachio

Roasted Baby Brussel Sprouts with Chilis, Mint and Aged Pecorino

Foie Gras Brûlée, Dried Sour Cherries, Candied Pistachios and White Port Gelée

Baked Whitestone Oysters, Creamed Basil, Wasabi

Parsnip Soup, Coconut, Mint and Lime

Bouquet of Seasonal Vegetables, Sunflower Seed and Mustard

Mozzarella Ravioli, Black Truffle Fondue (15 Supplement)

Peekytoe Crab Risotto, Green Chili, Puffed Rice and Nori

Gulf Shrimp, Silken Kabocha Squash, Saffron Yogurt, Water Chestnuts and Chipotle

Arctic Char with Finger Lime in an Aromatic Mushroom Broth

Caramelized Foie Gras with Green Apple and Ponzu

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

Licorice Braised Sweetbreads, Baby Carrot, Ginger and Shiitake Mushrooms

Niman Ranch Lamb Chops, Smoked Chili Glaze, Broccoli di Cicco and Mint (15 Supplement)

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

Jean-Georges Menu

Chef Vongerichten's Assortment of Signature Dishes

238

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

Winter Menu

Composed with Seasonally Available Produce

248

Warm Dashi "Custard," Ocean Herbs, Caviar

Diver Scallops and Black Winter Truffle Toast

Ten Mushroom Tea, Parmesan, Chili and Thyme

Black Sea Bass, Jade Emulsion, Salsify

Steamed Lobster and Ravioli with Habanero Vinaigrette, Basil, Mint

Soy Glazed Veal Cheek, Apple, Celery and Jalapeno Salad

Caramelized Apple, Crème Fraîche, Red Wine Pear, Vanilla Scented Quince

Wine Pairing

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Executive Chef: Mark Lapico

Chef/Proprietor: Jean-Georges Vongerichten