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 Urchin, Black Toast, Yuzu and Chili
Yellowfin Tuna Ribbons, Avocado, Radish and Ginger Marinade
Madai Sashimi, Iceberg Lettuce, Cherry Tomato and Cilantro
Peeptoe Crab, Mustard, Melon Juice and Shaved Fennel
Asparagus-Avocado Salad, Sorrel Dressing and Sesame
Tomato and Summer Fruit Salad, Red Wine Vinegar, Basil
Foie Gras Brûlée, Strawberry, Aged Balsamic

Sweet Pea Soup, Cheddar Cheese Puffs and Herbs
Bouquet of Seasonal Vegetables, Lemon and Basil
Charred Corn Ravioli, Cherry Tomato Salad and Basil Fondue
Baked Whitestone Oysters, Creamed Basil, Wasabi
Bacon Wrapped Gulf Shrimp, Avocado and Cherry Mustard
Caramelized Foie Gras, Black Olive Seasoning, Lychee and Brioche
Spaghetti alla Chitarra, Beurre Fondue, Australian Winter Truffles (35 Supplement)

Black Bass Crusted with Nuts and Seeds, Sweet and Sour Jus
Faroe Island Salmon, Israeli Couscous, Cockles, Pressed Cherry Tomato Juice
Steamed Lobster, Squash Blossoms with Garlic and Aleppo Pepper Broth (15 Supplement)
Parmesan Chicken, Artichoke and Lemon Butter
Char-Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette
Licorice Braised Sweetbreads, Baby Carrot, Ginger and Shiitake Mushrooms
Niman Ranch Lamb Chops, Cucumber Yogurt, Mint Crumbs (15 Supplement)
Wagyu Beef Tenderloin, Slowly Cooked Tomatoes, Béarnaise (25 Supplement)

Jean-Georges Menu
Chef Vongerichten’s Assortment of Signature Dishes
238

Egg Caviar
Diver Scallops, Caramelized Cauliflower and Capers-Raisin Emulsion
Young Garlic Soup with Thyme and Sautéed Frog Legs
Turbot with Chateau 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

Summer Menu
Composed with Seasonally Available Produce
248

Caviar, Fines Herbes Panna Cotta and Tomato Coulis
Madai Sashimi, Floral Infused Cherries, Cilantro
Green Asparagus with Morels, Asparagus Jus
Wild Atlantic Halibut, Honshimeji Mushrooms, Lemongrass Consommé
Steamed Lobster, Squash Blossoms with Garlic and Aleppo Pepper Broth
Niman Ranch Lamb Chops, Cucumber Yogurt, Mint Crumbs
Berry Garden, Pistachio, Strawberry, Almond Sucrée

Wine Pairing
208

Executive Chef: Mark Lapico
Chef/Proprietor: Jean-Georges Vongerichten

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness