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 Chicken, Artichoke and Lemon Butter
Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette
Licitrice 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 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

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
Wild Atlantic Halibut, Aromatic Spice Broth and Spring Vegetables
Steamed Lobster and Ravioli with Habanero Vinaigrette, Basil, Mint
Niman Ranch Lamb Chops, Sweet Pea-Jalapeno Puree, Mint Crumbs
Rhubarb Cloud, Fraises des Bois, Toasted Almond, Vanilla

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