

6/26/2013

**LUNCH PRIX FIXE 32**  
**CHOICE OF APPETIZER, ENTREE AND DESSERT**

**APPETIZER**

SWEET PEA SOUP, SOURDOUGH CROUTONS AND PARMESAN  
FRIED CALAMARI, BASIL SALT CITRUS- CHILI DIP  
TUNA TARTARE, AVOCADO, SPICY RADISH, GINGER MARINADE  
SHRIMP SALAD, AVOCADO, TOMATO, CHAMPAGNE VINEGAR DRESSING  
WATERMELON AND GOAT CHEESE SALAD

**ENTREE**

SLOWLY COOKED SALMON, POTATO PUREE, SPRING VEGETABLES, BASIL VINAIGRETTE  
ROASTED RED SNAPPER, BROCCOLI RABE, LEEKS AND SWEET GARLIC LEMON BROTH  
COD WITH MISO-YUZU GLAZE AND BRAISED MARKET GREENS  
ROASTED ORGANIC CHICKEN, SPRING PEAS, SHIITAKES AND PARMESAN JUS  
CHEESEBURGER, CRISPY ONIONS, RUSSIAN DRESSING

**DESSERT**

JEAN-GEORGES WARM CHOCOLATE CAKE, VANILLA BEAN ICE CREAM  
CRUNCHY GREEN TEA CREAM PUFF, MARKET STRAWBERRIES, RASPBERRY JAM

**HOUSE MADE FRUIT AND HERBAL SODAS**

GINGER LEMON 6  
BLACK CHERRY-YUZU 6  
PASSION FRUIT-LIME 6

**ORGANIC AVENUE COLD PRESSED JUICES**

INDONESIAN COCONUT WATER 10  
CARROT, GRAPEFRUIT, 12  
GREEN LOVE BLEND (CELERY, KALE, ROMAINE, CUCUMBER, AND SPINACH) 12  
ROYAL RED BLEND (CARROT, PEAR, BEET, PINEAPPLE, GINGER, LEMON, ORANGE) 12  
VEGGIE VIBE BLEND (CARROT, CUCUMBER, BEET, CELERY, SWISS CHARD, GINGER, PARSLEY, LEMON) 12