

Prix Fixe Menu

Choice of three dishes

\$128

Caviar Creations

(\$40 Supplement)

Egg Caviar

Toasted Egg Yolk, Caviar and Herbs

Meyer Lemon Gelée, Caviar, Crème Fraiche

Warm Glazed Potatoes with Caviar, Tapioca and Herbs

Yellowfin Tuna Ribbons, Avocado, Spicy Radish and Ginger Marinade

Sea Urchin, Black Bread, Jalapeño and Yuzu

Madai Sashimi, Muscat Grapes, Buttermilk Emulsion and Herbs

Sea Trout and Oyster Tartare, Lemon, Horseradish and Chive

Asparagus and Avocado Salad, Sorrel Dressing and Sesame

Goat Cheese Gnocchi, Baby Artichokes, Lemon and Olive Oil

Diver Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Foie Gras Brûlé, Rhubarb, Pineapple "Raisins" and Sichuan Peppercorns

Sweet Pea Soup, Parmesan, Sourdough Croutons

Green Asparagus with Morels, Asparagus Jus (\$15)

Risotto with Peekytoe Crab, Nori and Key Lime

Gulf Shrimp and Smoked Bacon, Passion Fruit Honey-Mustard

Sautéed Hudson Valley Foie Gras, Caramelized Champagne Mango, Ginger

Arctic Char, Crackling Sourdough and Creamed Favas

Slowly Cooked Halibut, Spring Lettuce Purée, Herbal-Lime Vinaigrette

Steamed Turbot, Potato-Leek Purée and Clams with Hot Green Peppers

Sweet and Spicy Glazed Sweetbreads with Pistachios and Puya Chili

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

Sautéed Maine Lobster, Ramp Butter, Fava Beans and Potato Gnocchi (\$10)

Parmesan Crusted Organic Chicken, Artichokes, Basil and Lemon Butter

Char Grilled Squab, Crushed Sweet Peas and Nasturtium Vinaigrette

Crunchy Rabbit, Citrus-Chili Paste and Soybean Purée

Crispy Confit of Suckling Pig, Baby Beets and Ginger Vinaigrette

Muscovy Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

28 Day Dry Aged Sirloin, White Asparagus, Crispy Onions and Buttery Hot Sauce (\$25)

Black Trumpet Crusted Lamb Loin, Leeks and Mushrooms (\$15)

Jean-Georges' Menu

Chef Vongerichten's Assortment of Signature Dishes

\$208

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

Spring Menu

Composed with Seasonally Available Produce

\$208

Softly Poached Egg, Caviar, Yogurt and Herbs

Madai Sashimi, Muscat Grapes, Buttermilk Emulsion

Green Asparagus with Morels, Asparagus Jus

Roasted Halibut, Spiced Broth and Spring Vegetables

Butter Poached Maine Lobster, Togarashi Egg Noodles, Aromatic Herb Broth

Roasted Rack of Lamb, Jalapeño Pea Purée, Mint Crumbs

Rhubarb Dessert Tasting

Tasting Menu Wine Pairing

\$148

***Jean-Georges will be donating \$5 for each bottle of Fiji water sold to the
Mercy Corps Nepal Earthquake Fund***

Executive Chef : Mark Lapico

Chef/ Proprietor : Jean-Georges Vongerichten