

Prix Fixe Menu

Egg Caviar

Yellowfin Tuna Ribbons, Avocado, Spicy Radish, Ginger Marinade

Sea Trout Sashimi Draped in Trout Eggs, Lemon, Dill, Horseradish

Madai Sashimi with Green Chili, Pistachios and Mint

Scallop Tartare with Black Truffle, Crispy Sourdough (\$60 Supp)

Santa Barbara Sea Urchin, Black Bread, Jalapeno and Yuzu

Sea Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Coach Farms Goat Cheese Gnocchi, Caramelized Baby Artichokes, Lemon and Olive Oil

Steamed Shrimp, Coconut, Cranberry and Lime

Foie Gras Brulee, Dried Sour Cherries, Candied Pistachios and White Port Gelee

Butternut Squash Soup with Black Trumpet Mushrooms

Wild Mushroom Ravioli, Parmesan and Jalapeno

Crispy Crab, Pink Peppercorn Mustard and Exotic Fruits

Caramelized Foie Gras, Green Apple Cracklings and Soy Yuzu Froth

Arctic Char with Burgundy Truffle Crumbs, Silky and Crispy Parsnip

Cod Steamed with Kaffir Lime, Herbal Lemongrass Sauce, Tender Celeriac

Red Snapper, Glazed Carrots with Clementine Condiment and Dill

Turbot with Château Chalon Sauce

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

Maine Lobster and Black Truffle Gnocchi, Fragrant Herbal Broth

Parmesan Crusted Organic Chicken, Artichoke, Basil and Lemon Butter

Crunchy Rabbit, Citrus-Chili Paste and Soybean Purée

Gently Smoked Squab with Mushrooms and Basil

Duck Breast Topped with Cracked Jordan Almonds, Amaretto Jus

Caramelized Sweetbreads, Glazed Chestnuts, Black Truffle Vinaigrette

Caramelized Beef Tenderloin and Roasted Brussels Sprouts, Pecans and Avocado

Loin of Lamb Dusted with Black Trumpet Mushrooms, Baby Leeks

Choice of three dishes

Jean-Georges Menu

Chef Vongerichten's Assortment of Signature Dishes

Egg Caviar

Sea Scallops, Caramelized Cauliflower, Caper-Raisin Emulsion

Young Garlic Soup with Thyme, 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

Winter Menu

Composed with Seasonally Available Produce

Meyer Lemon Gelee, Caviar and Crème Fraiche

Madai Sashimi with Green Chili, Pistachios and Mint

Wild Mushroom Ravioli, Parmesan and Jalapeno

Red Snapper, Glazed Carrots with Clementine Condiment and Dill

Poached Lobster, Saffron Tapioca, Gewurztraminer Foam

Roasted Venison, Braised Endive and Caramelized Quince Puree

Winter Dessert Tasting

*Chef de Cuisine: Mark Lapico
Chef / Proprietor: Jean-Georges Vongerichten*