Jean-Georges
Beverly Hills
Caviar Creations

Egg Caviar
Meyer Lemon Gelée
Caviar and Crème Fraîche
Toasted Egg Yolk and Caviar with Herbs

Raw

Ahi Tuna Tartare
Crushed Avocado
Radish and Ginger Dressing
Santa Barbara Sea Urchin
Black Bread Crostini, Salted Butter
Serrano and Yuzu
Crispy Sushi
Sea Trout, Chipotle Emulsion and Mint

Salads

Baby Gem and Arugula Salad
Avocado and Spicy Corn Vinaigrette

Organic Kale and Watercress Salad
Snap Pease, Horseradish, Avocado
Spicy Herbal Dressing

Heirloom Tomatoes and Fresh Berries
Olive Oil and Black Pepper

Warm Shrimp
Tender Greens, Avocado and Champagne Dressing

Appetizers

Warm Steamed Artichoke
Frisée and Grainy Mustard Sauce

Tomato Gazpacho
Summer Flavors and Olive Oil

Crispy Monterey Calamari
Citrus Chili Dip

Dungeness Crab and Squash Blossom Beignet
Market Cherry Tomatoes and Raspberry Vinaigrette

Organic Cage Free Eggs

Omelet, Choice of Mushrooms
Cheese, Ham or Smoked Salmon

Eggs Benedict
Snake River Farms Ham or Smoked Salmon

Egg Sandwich
Snake River Farms Ham and Gruyère

Sunny Side Up Frittata
Bacon, Corn, Cherry Tomatoes, Herbs and Cheddar

Snake River Farms Skirt Steak and Eggs
Crunchy Potatoes, Tangy-Spicy Stewed Peppers

Caviar with Organic Soft Scrambled Eggs
Buttered Rye Toast
**Pizzas**

Tomato, Mozzarella and Basil  
Avocado Carpaccio, Serrano Chili  
Cilantro and Lime  
Black Truffle and Fontina Cheese

**Pasta**

Angel Hair with Tomato Sauce  
Mozzarella and Basil  
Rigatoni with Meatballs  
Smoked Chili Tomato Sauce

**Fish**

Black Cod  
Asparagus and Spicy Herbal Broth  
Grilled Salmon  
Summer Squash and Tomatoes, Nasturtium Vinaigrette  
Black Sea Bass  
Nut and Seed Crust, Sweet and Sour Jus

**Meals**

Parmesan Crusted Organic Chicken  
Artichokes, Basil and Lemon Butter  
Veal Milanese  
Arugula, Heirloom Tomatoes and Red Wine Vinaigrette  
Roasted Wagyu Beef Tenderloin  
Carrots, Miso Mustard  
Grilled Wagyu Cheddar Cheese Burger  
Yuzu Pickles and Miso-Russian Dressing

**Simply Cooked**

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Icelandic Salmon  
Organic Chicken  
California Lamb Chops  
Wagyu Beef Tenderloin  
Black Sea Bass  
Snake River Farms Skirt Steak

**Sides**

Sautéed Corn, Manchego, Chili and Lime  
Wild Mushrooms, White Wine and Sage  
Grilled Asparagus  
Lemon Zest and Olive Oil  
Homemade French Fries with Herbs  
Mashed Potatoes