

Jean-Georges

BEVERLY HILLS

Jean-Georges

BEVERLY HILLS

Christmas Day Celebration

Chef de Cuisine | Richard Archuleta
Chef | Jean-Georges Vongerichten

Wine

Highlighted selections from our cellar to pair with Chef's
Christmas Day creations.

FR 0022	N.V. Minière "Influence" Brut - Champagne, France
FR 0289	N.V. Veuve Clicquot, Brut Rosé - Champagne, France
US 0018	2016 Far Niente, Chardonnay - Napa Valley, California
FR 0091	2015 Daniel Bouland "Delys" - Morgon, Beaujolais
US 0215	2015 Hanzell "Sebella" Pinot Noir - Sonoma County, California
IT 0033	2014 Montevervine, Sangiovese - Tuscany, Italy

Appelizers

Heirloom Beets & Cranberry
Endives, Tarragon and Ice Wine Vinegar

Wagyu Beef Carpaccio
Black Truffle Fritter, Comté Cheese, Balsamic

Pumpkin and Basil Pot Stickers
Soy-Lime and Ginger Sauce

Grilled Octopus
Crunchy Potatoes, Lemon Caper Emulsion, Black Truffle

Entrées

Icelandic Salmon
Chili Morita-Pepitas, Delicata Squash

Honey-Nut Ravioli
Amaretti, Balsamic Vinaigrette

Roasted Turkey with Mushroom and Chestnut
Roasted Brussel Sprouts and Cranberry sauce

Lamb Chops
Mushroom Bolognese and Pecorino Cheese

Soy and Sweet Wine Lacquered Short Ribs
Celery Root, Apple Salad and Black truffle

Sides

Served Family Style

Creamed Sweet Corn
Jalapeño, Lime Cilantro

Mashed Potatoes
Sweet Butter, Sea Salt, Cracked Pepper

Roasted Brussels Sprouts
Avocado, Pecans, Balsamic

Wild Mushrooms
White Wine and Sage

Dessert

Served Buffet Style

Pumpkin Cheesecake

Pecan Tart

Chocolate Butterscotch Budino

House Made Assorted Bonbons

Tiramisu Verrine

Rum Raisin Bread Pudding

Green Apple Panna Cotta with Blood Orange Jelly

Bûche de Noël