Jean-Georges

BEVERLY HILLS

Raw

Ahi Tuna Tartare*
Crushed Avocado, Radish and Ginger Dressing

Crispy Sushi*
Sea Trout, Chipotle Emulsion and Mint

Salads

add Chicken 12, Salmon 13, or Skirt Steak 19

Organic Market Vegetables
Manchego Cheese, Salami and Mustard Vinaigrette

Goat Cheese and Potato Terrine
Mixed Greens, Arugula and Truffle Vinaigrette

Broccoli & Kale
Soft Boiled Egg, Croutons and Parmesan

Heirloom Beets & Citrus
Celery, Cilantro and Finger Chili

Warm Shrimp
Tender Greens, Avocado and Champagne Dressing

Appetizers

Butternut Squash Soup
Black Trumpet Mushrooms, Crème Fraîche

Crispy Monterey Calamari
Citrus Chili Dip

Dungeness Crab Crostini
Garlic Aioli, Avocado, Dill

Pizzas

Tomato, Mozzarella and Basil

Avocado Carpaccio
Jalapeño, Cilantro and Lime

Black Truffle and Fontina Cheese

Organic Broccoli and Spicy Chorizo

Brussels Sprouts, Jalapeño and Lemon
Home Made Ricotta Cheese

Sandwiches

Served with French Fries or Salad

Grilled Chicken Club
Fried Egg, Bacon, Toasted Sourdough

Marinated Kale Pita
Avocado, Cucumber and Mint Pesto

Grilled Bigeye Tuna Burger
Yuzu Pickles, Miso Mayonnaise

Grilled Wagyu Cheeseburger*
Pepperjack Cheese, Crispy Onions, Avocado
Miso Russian Dressing

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

Entrees

Crunchy Organic Chicken
Spinach, Basil and Buttery Hot Sauce

Angel Hair with Tomato Sauce
Mozzarella and Basil

Wild Striped Bass
Nut and Seed Crust, Sweet and Sour Jus

Simply Cooked

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Wild Striped Bass

Ora King Salmon

Roasted Organic Chicken

Grilled California Lamb Chops*

Snake River Farms Wagyu Skirt Steak*

Wagyu Beef Tenderloin*

Kobe Beef, Certified A5

Sides

Wild Mushrooms, White Wine and Sage

Tender Broccoli, Pistachio, Chilies & Mints

French Fries with Herbs

Mashed Potatoes
Warm Butter and Sea Salt

Lunch in Sixty

Organic Kale Caesar
Parmesan Cheese, Lemon and Serrano

Creamy Tomato Soup
Sourdough, Basil and Cheddar Cheese

Creamy Mushroom Tagliatelle
Lemon and Herbs

Grilled Snake River Farms Wagyu Skirt Steak*
Miso Mustard, Broccoli di Ceccio and Mashed Potatoes

Jean-Georges Chocolate Cake
Vanilla Bean Ice Cream, Cocoa Nibs Tuile

Salted Caramel Sundae
Peanuts, Popcorn, Hot Fudge

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.