Jean-Georges

BEVERLY HILLS

Caviar Creations

Meyer Lemon Gelée
Caviar and Crème Fraîche

Toasted Egg Yolk and Caviar with Herbs

Egg Caviar
Softly Scrambled Organic Eggs, Vodka Whipped Cream

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

Wild Yellowtail Sashimi*
Bergamot, Ginger and Radish

Salads

Organic Market Vegetables
Manchego Cheese, Salami and Mustard Vinaigrette

Broccoli & Kale
Soft Boiled Egg, Croutons and Parmesan

Heirloom Beets & Citrus
Celery, Cilantro and Finger Chili

Appetizers

Butternut Squash Soup
Black Trumpet Mushrooms, Crème Fraiche

Crispy Monterey Calamari
Citrus Chili Dip

Dungeness Crab Crostini
Garlic Aioli, Avocado, Dill

Grilled Octopus
Crunchy Potatoes, Lemon Caper Emulsion and Fennel

Pizzas

Tomato, Mozzarella and Basil

Broccoli di Ceccio
Home Made Ricotta Cheese and Spicy Chorizo

Avocado Carpaccio
Jalapeño, Cilantro and Lime

Black Truffle and Fontina Cheese

Brussels Sprouts, Jalapeño and Lemon
Home Made Ricotta Cheese

Pasta

Parmesan Risotto
Crispy Artichokes, Lemon and Parsley

Angel Hair with Tomato Sauce
Mozzarella and Basil

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

Fish

Seared Black Cod
Glazed Baby Turnips, Broccoli di Ceccio, Spicy Herbal Broth

Ora King Salmon
Apple-Celeriac Puree, Black Truffle Vinaigrette

Roasted Maine Lobster
Chanterelle Mushroom Vinaigrette, Yuzu

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

Meat

Parmesan Crusted Organic Chicken
Artichokes, Basil and Lemon Butter

Veal Chop Milanese
Parmesan, Escarole and Lemon

Grilled Lamb Chops*
Smoked Chili Glaze and Broccoli

Roasted Wagyu Beef Tenderloin*
Spinach, Basil, Sesame and Chili

Jean-Georges Tasting Menu

5 Courses and Dessert

Wine Pairing

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

Brussels Sprouts
Pears, Bacon, Raisin Vinegar

Glazed Wild Mushrooms
White Wine and Sage

Tender Broccoli, Pistachio, Chilies & Mint

French Fries with Herbs

Mashed Potatoes
Warm Butter and Sea Salt

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