

# Jean-Georges

BEVERLY HILLS

## Easter Day

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

### Wine

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Festive highlighted selections from our cellar to pair with Chef's  
Easter Day creations.

FR 0013	N.V. <b>Moet &amp; Chandon "Brut Imperial"</b> Brut - Champagne	\$145
FR 0006	N.V. <b>Ruinart</b> , Brut Rosé - Champagne	\$175
FR 0287	2010 <b>Louis Roederer</b> , Blanc de Blancs - Champagne	\$205
FR 0226	2013 <b>Bitouzet-Prieur</b> , Chardonnay - Meursault, Burgundy	\$140
US 0018	2016 <b>Far Niente</b> , Chardonnay - Napa Valley, California	\$140
FR 0133	2012 <b>Nicolas Perrin</b> , Syrah - St. Joseph, Rhone Valley	\$98
US 0144	2012 <b>Copain "Kiser - En Bas"</b> Pinot Noir - Anderson Valley, California	\$140
US 0094	2014 <b>Dominus "Napanook"</b> Cabernet Sauvignon - Napa Valley	\$165

## Appelizers

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**Grilled Baby Artichoke**  
With Olive Oil and Lemon Condiment

**Thai Spiced Broccoli soup**  
Coconut and Lime

**Ahi Tuna Tartare**  
Crushed Avocado, Radish and Ginger Dressing

**Grilled Octopus**  
Crunchy Potatoes, Lemon Caper Emulsion, Black Truffle

## Entrées

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**Ora King Salmon**  
Spring Garlic, Lemon Broth, Fava Beans

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

**Angel Hair with Tomato Sauce**  
Mozzarella and Basil

**Parmesan Crusted Organic Chicken**  
Artichokes, Basil and Lemon Butter

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

**Veal Milanese**  
Arugula, Heirloom Tomatoes and Red Wine Vinaigrette

155 per Guest  
75 for Children

## Sides

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Served Family Style

**Citrus Glazed Carrots**

**Mashed Potatoes**  
Sweet Butter, Sea Salt, Cracked Pepper

**Grilled Asparagus**  
Olive Oil and Lemon

**Wild Mushrooms**  
White Wine and Sage

**Spring Peas**  
Pickled Ramps and Favas Beans

## Dessert

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Served Buffet Style

**Passion Fruit Cheesecake**

**Chocolate Praline Entremets**

**Raspberry Pistachio Gateaux**

**Carrot Pineapple Cake**

**Vanilla Bean Panna Cotta**

**Mango Coconut Pudding**

**Strawberry Blueberry Mousse**

**Tiramisu**

**Rhubarb and Lychee Trifle**

**Pecan Caramel Tarts**

**Pear Almond Tarts**

**Fresh Berries Tarts**

**Lemon Meringue Tarts**

**Mini Cupcakes on the Cone**

**Assorted Chocolate Lollipops**

**Assorted Macarons**

**Key Lime Tartlets**

**Vanilla Raspberry Profit Rolls**

**Vanilla Bean Milkshake in Shot Glasses**