

Jean-Georges

BEVERLY HILLS

Easter Brunch

Chef de Cuisine | Joseph Castro
Chef | Jean-Georges Vongerichten

135 per Guest

65 for Children

Wine

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

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

Appelizers

Broccoli & Kale
Soft Boiled Egg, Croutons and Parmesan

Sweet Pea Soup
Parmesan Foam and Sourdough Crouton

Ahi Tuna Tartare
Crushed Avocado, Radish and Ginger Dressing

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

Buttermilk Pancakes
Summer Berries, Bananas and Maple Syrup

Almond Pancakes GF
House Made Almond Butter and Whipped Bananas

Entrées

Roasted Salmon
Spring Onion, Fennel and Carrot vinaigrette

Roasted Black Sea Bass
Chanterelle, lemon and Parsley

Campanelle with Spring Peas
Basil-Pistachio Pesto, parmesan

Parmesan Crusted Organic Chicken
Artichokes, Basil and Lemon Butter

Snake River Farms Skirt Steak and Eggs*
Crunchy Warm Tortillas and Rancheros Sauce

Veal Milanese
Arugula, Heirloom Tomatoes and Red Wine Vinaigrette

Two Eggs any Style
Choice of Ham, Bacon or Sausage

Sides

Served Family Style

Sautéed Bloomsdale Spinach
Sesame seeds

Crispy Potatoes

Grilled Asparagus
Olive Oil and Lemon

Wild Mushrooms
White Wine and Sage

Dessert

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