

Wine Pairing

2017 Tatomer "Meeresboden"
Grüner Veltliner – Santa Barbara, CA

2017 J.J.Prüm "Graacher Himmelreich" Kabinett
Riesling – Mosel, Germany

Laurent-Perrier, Brut Rosé
Champagne, France

2015 Domaine Sigaut "Chambolle-Musigny"
Pinot Noir – Burgundy, France

2014 Blackbird "Arise"
Cabernet Blend – Napa Valley, California

2017 Elio Perrone "Bigaro"
Moscato & Brachetto Blend – Piedmont, Italy

98 per Guest

Taste of Spring

Sea Urchin and Caviar*
Crispy Potatoes, Yuzu and Crème Fraiche

Baja Kanpachi Sashimi*
Spring Pea Salad and Buttermilk Vinaigrette

Sweet Pea Soup
Parmesan Foam and Sourdough Croutons

Icelandic Cod
Nut and Seed Crust, Sweet and Sour Jus

Wagyu Beef Tenderloin*
White Asparagus and Buttery Hot Sauce

Citrus Tasting
Gianduja Cream, Vanilla, Citrus Sponge

Mignardises

145 per Guest

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

Jean-Georges
BEVERLY HILLS