

Wine Pairing

N.V. Billecart-Salmon Brut “Jean-Georges”
Pinot Meunier Blend - Mareuil-Sur-Aÿ, France

2018 Château Léoube “le Secret de Léoube”
Grenache Blend - Provence, France

2016 Seabold Cellars
Pinot Noir - Santa Lucia Highlands, United States

2017 Neyers
Chardonnay - Carneros, United States

2014 Blason d'Issan
Cabernet Sauvignon Blend - Margaux, France

2011 Domaine P Baudouin
Chenin Blanc - Quarts De Chaume, France

Ninety Eight Dollars

Taste of Winter

Toasted Egg Yolk and Caviar*
Herbs

Baja Striped Bass Ceviche*
Pineapple, Citrus, Chili and Coriander

Black Truffle Tagliattelle Pasta
Parmesan Cheese

Baja Red Snapper*
Nut & Seed Crust and Sweet & Sour Jus

Peppercorn Crusted Wagyu Beef Tenderloin
Potato Gnocchi and Brussels Sprouts Leaves

Cinnamon Chestnut Pavlova
Cassis Sorbet and Whipped Cream

One Hundred Forty Five Dollars

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

Vegetarian Taste of Winter

Crispy Sushi

Avocado, Chipotle Emulsion and Mint

Chicories and Toasted Walnuts

Pomegranate Molasses Vinaigrette

Roasted Heirloom Cauliflower

Grainy Mustard and Lime

Roasted Delicata Squash

Hibiscus and Honey Glaze, Wild Rice and Turnips

Artichoke Tagine

Mint Cous Cous, Mushroom and Almond

Chocolate Cake

Mandarin Sorbet

Jean-Georges
BEVERLY HILLS

One Hundred and Five Dollars