

Jean-Georges

BEVERLY HILLS

BRUNCH MENU

RESERVATIONS: +1 310 860 6700 OR [OPENTABLE.COM](https://www.opentable.com)

HOURS OF OPERATION

BREAKFAST	
MONDAY - FRIDAY	7:00 AM - 11:00 AM
SATURDAY & SUNDAY	7:00 AM - 10:30 AM
BRUNCH	
SATURDAY & SUNDAY	10:30 AM - 2:30 PM
LUNCH	
DAILY	11:00 AM - 2:30 PM
DINNER	
DAILY	5:30 PM - 10:00 PM
BAR	
DAILY	12:00 PM - 12:00 AM
HAPPY HOUR	
DAILY	4:00 PM - 7:00 PM

Morning Shakes

Fitness & Protein

Omega Seed Butter, Raw Almond Milk
Wild Blueberries, Hemp, Chia and Dates

Maca-Cacao Energy

Maca, Cacao, Cinnamon, Banana, Strawberry and Coconut

Yogurt, Berry and Pollen Defense

Yogurt, Strawberry, Raspberry, Blueberry
Local Bee Pollen and Honey

Organic Juices

Green Juice

Ginger, Spinach, Granny Smith, Cucumber, Lemon
Curly Kale

Ruby Red

Carrots, Beet, Lemon, Ginger and Orange

Turmeric Tonic

Lime, Lemon and Honey

House Baked Breads and Pastries

Gluten-Free and Vegan Options Available

Continental Breakfast

Assorted House Baked Pastries
Freshly Squeezed Orange Juice, La Colombe Coffee or Tea

Croissant, Pain au Chocolate

Apple Danish and Hazelnut Twist

Daily Selection of House Baked Muffins

Toast

White, Wheat, Sourdough, Rye, 7 Grain, Pumpnickel
English Muffin or Gluten Free

Daily Selection of Fresh Baked Bagels

Pancakes and Grains

Granola with Organic Bananas

Buttermilk Pancakes

Mixed Berries, Bananas and Maple Syrup

Almond Pancakes GF

House Made Almond Butter and Whipped Bananas

Belgian Waffle

Blueberries and Whipped Cream

Energizing and Fresh

Organic Market Fruit & Berry Bowl

Vanilla Chia Bowl

Dates, Cacao, Brazil Nuts, Hemp Seed, Fruit

Seasonal Fruit & Yogurt

Bee Pollen, Salted Oats and Seeds, Honey

Avocado Toast with Sunflower Seeds

Lime and Chili Flakes

Add Poached Eggs

Add Smoked Salmon

Organic Cage Free Eggs

Eggs Any Style*

Choice of Toast

Omelet*

Choice of Mushrooms, Cheese, Ham or Smoked Salmon

Eggs Benedict*

Snake River Farms Ham or Smoked Salmon

Sunny Side Up Frittata*

Bacon, Corn, Cherry Tomatoes, Herbs and Cheddar Cheese

Snake River Farms Skirt Steak and Eggs*

Crunchy Warm Tortillas and Rancheros Sauce

Raw

Ahi Tuna Tartare*

Crushed Avocado, Radish and Ginger Dressing

Crispy Sushi*

Sea Trout, Chipotle Emulsion and Mint

Shrimp Cocktail*

Lemon and Cocktail Sauce

Ossetra Caviar* per oz.

Egg, Chives, Onion, Crème Fraîche, Blinis

Swedish Rye Bread

Sashimi with Spicy White Ponzu*

Yellowfin Tuna, Hamachi, Ocean Trout, Snapper and Wasabi

Appelizers

Crispy Monterey Calamari*

Citrus Chili Dip

Chilled Artichoke

Mustard Aioli and Lemon

Parsnip Soup with Coconut

Lime and Mint

Sandwiches and Salads

Broccoli and Kale Salad*

Soft Boiled Egg, Grainy Mustard Dressing

Parmesan and Mint

Warm Shrimp Salad*

Avocado and Champagne Dressing

Grilled Chicken Club*

Fried Egg, Bacon, Tomato and 7 Grain Bread

Truffle Cheeseburger*

Brie, Yuzu Pickles and Black Truffle Aioli

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

Pizza and Pasta

Avocado Carpaccio Pizza

Jalapeño, Cilantro and Lime

Tomato, Mozzarella and Basil Pizza

Black Truffle and Fontina Cheese Pizza

Butternut and Delicata Squash Pizza

Gorgonzola and Five Spice

Black Truffle Tagliatelle Pasta

Parmesan Cheese

Longevity Noodles*

Glazed Maine Lobster, Pea Shoots, Green Chili and Ginger

From Our Wood Burning Grill

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Faroe Island Salmon Fillet

Maine Lobster

Organic Jidori Chicken

16oz. Strauss Farms Veal Chop

8oz. Snake River Farms Wagyu Skirt Steak

16oz. Snake River Farms Wagyu Ribeye

Sides

Brussels Sprouts

Neuskie Bacon

French Fries with Herbs

Sautéed Bloomsdale Spinach

Sesame Seeds

*Executive Chef | Steve Benjamin
Chef | Jean-Georges Vongerichten*