

Appetizers, Soup and Salads

Add Chicken 15 | Salmon 17 | Shrimp 18 | Tenderloin 51

Caesar Salad	25
Roman Leaves, House Made Croutons, Parmesan, Chili Flakes	
Soup Du Jour	22
Mixed Greens Salad	22
Broccoli & Kale*	27
Soft Boiled Egg, Croutons, Parmesan Cheese and Mint	
Shrimp Cocktail	28
Ginger Cocktail Sauce	

Sandwiches

Served with French Fries or Salad

Grilled Cheese	25
Sour Dough Bread, Tomato, Gruyere and Cheddar Cheese Add Prosciutto 10	
Grilled Chicken Club	30
Fried Egg, Bacon, Avocado and Toasted 7 Grain Bread	
Truffle Cheeseburger	38
Brie, Yuzu Pickles, Black Truffle Aioli	

Sides

French Fries	10
Fried Rice	12
Mashed Potatoes	14
Sautéed Bloomsdale Spinach an Broccoli	12
Sesame Seeds	
Half Roasted Heirloom Cauliflower	13
Grainy Mustard and Lime	

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

Main Course

Carbonara Tagliatelle	32
Parmesan Cheese, Bacon, and Black Pepper	
Roasted Faroe Island Salmon*	46
Tomato Gastric, Cappers, and Lemon	
Seared Lou De Mer "Branzino"	45
Zaalouk of Egg Plant	
Organic Jidori Chicken*	44
Lemon, Potatoes and Black Pepper	
Peppercorn Crusted Wagyu Beef Tenderloin*	55
Potato Gnocchi	
Grilled Lamb Cotelette	53
Sautéed Porcini Mushrooms, Garlic, and Thyme	
Veal Osso Buco	49
Braised with Lemongrass and Tomato Sauce	

Pasta

Choice of Pasta and Sauce

Pasta Orecchiette, Penne, Spaghetti, Tagliatelle, Angel Hair	15
Sauce White Garlic Cream, Marinara, Basil Pesto, Pink Sauce add 5	

Desserts

Fresh Peach Crumble	19
Warm Chocolate Cake	19
Vanilla Bean Ice Cream	
Vanilla Crème Brule	16
Ice Cream and Sorbets	5
Vanilla, Chocolate, Lemon, Strawberry	
Chocolate Chip Cookie Plate	14
Chefs Cheese Plate	18

Sparkling Wine

Roederer Estate Brut Anderson Valley, United-States • NV	50
Billecart-Salmon, "Jean-Georges" Brut Champagne, France • NV	75
Laurent-Perrier Cuvée Rosé Champagne, France • NV	85
Louis Roederer "Cristal" Brut Champagne, France • 2004	300

White Wine

Tatomeer "Paragon" Grüner Veltliner, Santa Barbara - United-States • 2017	45
Tyler Chardonnay, Santa Barbara - United-States • 2017	70
V. Girardin, Chardonnay, Pouilly-Fuissé, France • 2013	120

Red Wine

Coudelet de Beaucastel G.S.M. blend, Cotes du Rhone, Rhone - France • 2017	65
Garemani Pinot Noir, Santa Barbara County - United-States • 2017	55
Blackbird Vineyard Cabernet Blend, Napa Valley - United-States • 2014	70

Jean-Georges
BEVERLY HILLS

Curbside Dining

Place Your Order by Calling: +1 310 860 6717

Serving Lunch & Dinner Daily between 11:00AM – 9:00PM