

## SPARKLING WINE & CHAMPAGNE

Roederer Estate Brut Anderson Valley, United-States •NV	25   112
Billecart-Salmon Brut "Jean-Georges" Champagne, France •NV	36   162
Perrier-Jouët "Blanc de Blancs" Champagne, France •NV	59   265
Laurent-Perrier "Cuvée Rosé" Champagne, France •NV	39   175
Billecart-Salmon Brut Rosé "Jean-Georges" Champagne, France •NV	59   265

## WHITE WINE

Albariño - Terras Gauda "Abadia de San Campio" Rías Baixas, Spain • 2019	22   99
Chardonnay – Neyers, Carneros, California •2018	35   157
Chenin Blanc – L'Avenir, South Africa •2018	
Pinot Grigio – Kettmeir Alto Adige-Sudtirol, Italy •2020	22   99
Sauvignon Blanc – Pascal Jolivet Sancerre, France •2020	24   108
Sauvignon Blanc – Groth, Napa Valley •2020	23   103
Riesling - Trimbach "Réserve" Alsace, France •2017	26   115

## ROSÉ WINE

Grenache - Domaine Ott "Rosé by Ott" Provence, France •2020	23   103
--	----------

## RED WINE

Bordeaux - Château Pape Clément •2012	45   215
Cabernet Sauvignon – Pine Ridge Napa Valley, California •2019	35   157
Grenache - Famille Perrin "La Gille" Gigondas, France •2019	26   115
Malbec - Catena "La Consulta" Mendoza, Argentina •2019	26   115
Pinot Noir – Régnard, Bourgogne •2018	26   90
Pinot Noir - Dumol "Wester Reach" Russian River, CA •2018	30   135
Sangiovese - Castello di Volpaia Chianti Classico "Riserva", Tuscany, Italy • 2018	26   115
Zinfandel - Canard Estate Napa Valley, California •2017	27   122

## RENOWNED SOMMELIER SELECTIONS

Opus One •2016	195   720
BOND "Quella" •2008	350   1260
Chateau Cheval Blanc •2011	495   1800
Chateau Angelus •2011	385   1400
Biondi Santi "Riserva" 2012	390   1420

## APÉRITIF

Chartreuse Green VEP	39
St. George Absinthe	21
Lilet Blanc	16
Carpano Antica Formula	18

## SEASONAL COCKTAILS

Cucumber Martini	26
Hendrick's Gin, Cucumber, Lemon, Mint	
Ginger Margarita	26
Lobos 1707 Reposado, Cointreau, Ginger, Lime, Salt	
Watermelon Mojito	26
Matusalem Platino Rum, Watermelon, Mint, Lime, Soda	
Raspberry Lychee Bellini	26
Fresh Raspberries, Lychee, Elderflower Billecart-Salmon Brut "Jean-Georges" NV Champagne	
Passion Fruit Whiskey Fizz	26
Bulleit Bourbon, Passion Fruit, Ginger, Lime, Soda	
Strawberry Mezcal Punch	26
Cinnamon Infused El Silencio Espadin Mezcal Fresh Strawberries, Orgeat, Lime	
Cynar Boulevardier	26
Sazerac Straight Rye, Cynar, Carpano Antica Formula	

## BEER

Juneshine "Mango Dream" – 12oz Hard Kombucha – San Diego, California	12
Stone Brewing "Buenaveza" – 12oz Salt & Lime Lager – Escondido, California	10
Hangar 24 "Orange Wheat" – 12oz Wheat Ale – Redlands, California	10
Modern Times "Dungeon Map" – 12oz West Coast IPA – San Diego, California	11
Port Brewing "Shark Attack" – 16oz Double Red Ale – San Marcos, California	16
Two Roots "Enough Said" – 12oz Non-alcoholic Helles – San Diego, California	10

 @jeangeorgesbeverlyhills

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

## CAVIAR CREATION

<b>Petrossian Ossetra 'Jean-Georges' Selection Caviar*</b>	<b>195</b>
Traditional set up, 1oz caviar	
<b>Toasted Egg Yolk*</b>	<b>68</b>
Petrossian Ossetra 'Jean-Georges' Selection Caviar	
<b>Egg Caviar*</b>	<b>68</b>
Scrambled Organic Eggs, Vodka Whipped Cream	
<b>Sea Urchin*</b>	<b>68</b>
Crispy Potato Threads, Yuzu Ranch	

## RAW

<b>Rice Cracker Crusted Tuna</b>	<b>32</b>
Sriracha Emulsion and Scallion	
<b>Red Snapper Ceviche</b>	<b>32</b>
Watermelon, Avocado and Cucumber	
<b>Hamachi Gem Lettuce</b>	<b>31</b>
Avocado, Seeds, Sprouts and Soy-Chili Dressing	

## SALADS

<b>Heirloom Tomato and Summer Fruit Salad</b>	<b>32</b>
Red Wine Vinaigrette	
<b>Gem Lettuce and Strawberry</b>	<b>33</b>
Fresh Goat Cheese and Basil	
<b>Heart of Romaine Caesar</b>	<b>28</b>
Parmesan Cheese, Croutons, Lemon Zest	

## APPETIZERS

<b>Tomato Soup</b>	<b>25</b>
Sourdough, Basil and Cheddar	
<b>Everything Crusted Calamari</b>	<b>35</b>
Avocado-Jalapeño Salsa Verde	
<b>Sunflower Seed Hummus</b>	<b>28</b>
Crudité	
<b>Corn and Thai Basil Potstickers</b>	<b>29</b>
Soy-Lime and Ginger Sauce	

## PASTA

<b>Fresh Tagliatelle and Cockles</b>	<b>42</b>
Grated Broccoli Rabe, Black Pepper and Mint	
<b>Rigatoni with Basil Pistachio Pesto</b>	<b>44</b>
Wax Beans and Cherry Tomatoes	

## ENTRÉES

<b>Whole Dover Sole</b>	<b>85</b>
Lemon Butter and Parsley	
<b>Striped Bass</b>	<b>54</b>
Mushroom, Summer Beans Sesame Vinaigrette and Lavender	
<b>Roasted Salmon</b>	<b>47</b>
Corn, Scallions and Fragrant Lime- Corn Broth	
<b>Gruyère Cheeseburger</b>	<b>41</b>
Crunchy Onions and Caramelized Onion Jus	
<b>Crunchy Organic Chicken</b>	<b>46</b>
Bloomsdale Spinach and Buttery Hot Sauce	
<b>Grilled Lamb Chops</b>	<b>66</b>
Smoked Chili Glaze, Asparagus and Sweet Onions	
<b>Roasted Wagyu Beef Tenderloin</b>	<b>68</b>
Glazed Carrots and Miso Mustard	

## WOOD GRILLED

<b>Faroe Island Salmon</b>	<b>38</b>
<b>Striped Bass</b>	<b>41</b>
<b>Organic Chicken</b>	<b>40</b>
<b>Lamb Chops</b>	<b>64</b>
<b>Wagyu Beef Tenderloin</b>	<b>58</b>
<b>Creekstone Farms Tomahawk</b>	<b>220</b>

## SIDES

<b>Bloomsdale Spinach</b> with Sesame Seeds	<b>18</b>
<b>Sautéed Corn</b> with Jalapeño and Manchego	<b>18</b>
<b>Wild Mushrooms</b> with White Wine Butter	<b>18</b>
<b>Crispy Potatoes</b> with Fresno Chile Pepper	<b>17</b>
<b>French Fries</b> with Herbs	<b>16</b>

## SAUCES

Miso Mustard, Buttery Hot Sauce
Salsa Verde, Black Pepper Condiment