

TABLE SNACKS

Petrossian Caviar JG Select, Masa Blinis Lemon Crème Fraîche and Chive	175
Charcuterie and Cheese Board	28
Cinco Jotas Jamón Ibérico	34
Spring Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	21

LIGHT & BRIGHT

Hamachi Crudo with Aji Amarillo, Corn Nuts Lime and Cilantro	26
Sucrene and Arugula Salad, Avocado, Cherry Tomatoes	25
Tuna Tartare with Chili Crumble, Cucumber Sesame Vinaigrette*	29
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	26

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Jamón and Manchego Cheese Fritters	19
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	28
Octopus "A La Plancha" with Romesco Sauce	29
Sweet Pea and Mozzarella Empanadas, Green Chili Dressing	21

PIZZAS

Artichoke, Preserved Amalfi Lemon and Mint	28
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Squash Blossom, Summer Squash and Sun gold Tomato Sauce	27

MASA & TORTILLAS

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	28
Crispy Fish Tacos, Aioli and Cabbage-Chili Pickled	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	32

GRILLED & ROASTED

Whole Roasted Cauliflower with Hibiscus Romesco Sauce Warm Tortillas	42
Pan Seared Crusted Salmon with Corn, Scallions Lemongrass-Corn Broth	54
Arroz con Pollo, Crackling Skin and Lemon Zest	42
Beef Tenderloin "Burnt Ends" Chimichurri	82
32 oz. Prime Aged Ribeye For Two*	165

SIDES

Potato Purée with Queso Fresco and Sea Salt	16
Sautéed Corn with Jalapeno and Shaved Manchego	16
Summer Mix Wax beans, Charred Tomato-Chipotle Salsa	18

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

Chef Jean-Georges Vongerichten

Chef de Cuisine Lateisha Wilson