

TABLE SNACKS

Jumbo Stone Crab Claw with Mustard Aioli and Cocktail Sauce	65
Petrossian Caviar JG Select, Masa Blinis Lemon Crème Fraîche and Chive	175
Charcuterie and Cheese Board, Pickled Olives	28
Cinco Jotas Jamón Ibérico	34
Guacamole with Tomatillo Salsa, Warm Crunchy Tortillas	21

LIGHT & BRIGHT

Hamachi Crudo with Aji Amarillo, Corn Nuts Lime and Cilantro*	26
Tuna Tartare with Chili Crumble, Cucumber Sesame Vinaigrette*	29
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	26
Heart of Palm Salad, Heirloom Tomato Young Coconut Dressing and Avocado	24
Napa Cabbage Salad, Toasted Poppy Seed, Green Apples Miso Dressing	29

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Jamón and Manchego Cheese Fritters	19
Mushroom Empanadas, Green Chili Mayonnaise	22
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	28
Everything Crusted Calamari with Jalapeño Salsa Verde	25

PIZZAS

Shaved Brussels Sprouts with Taleggio Cheese	26
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Broccoli Rabe with Ricotta Cheese and Spicy Salami	28

MASA & TORTILLAS

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw and Lime	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

Chargrilled Octopus, Smoked Paprika Crème Fraîche, Guarillo Vinaigrette	29
Seared Red Snapper, Habanero-Lime Sauce, Roasted Brussels Sprouts with Thyme	56
Faroe Island Salmon, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion	54
Grilled Maine Lobster with Smoked Chili Drawn Butter	58
Beef Tenderloin “Burnt Ends” Chimichurri	82
32 oz. Prime Aged Ribeye For Two* Potato Purée, Shishito Peppers	165

RICE

Arroz Con Shiitake	40
Arroz con Pollo, Crackling Skin and Lemon Zest	42

SIDES

Potato Purée with Queso Fresco and Sea Salt	16
Roasted Brussels Sprouts with Chipotle, Poblano Pesto and Herbs	18

Chef Jean-Georges Vongerichten
Chef de Cuisine Lateisha Wilson

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

An automatic service charge of 20% will be applied to your check but can be adjusted at your discretion.