

TABLE SNACKS

|   |     |
|---|-----|
| Jumbo Stone Crab Claw with Mustard Aioli and Cocktail Sauce               | 65  |
| Petrossian Caviar JG Select, Masa Blinis<br>Lemon Crème Fraîche and Chive | 175 |
| Charcuterie and Cheese Board, Pickled Olives                              | 28  |
| Gnocco Fritto, Cinco Jotas Jamón Ibérico, Stracciatella Cheese            | 33  |
| Sweet Pea Guacamole, Warm Crunchy Tortillas                               | 22  |

LIGHT & BRIGHT

|  |    |
|--|----|
| Hamachi Sashimi, Lemon, Dill, Chili, Green Olive Dressing                | 25 |
| Tuna Tartare, Pan Con Tomate, Piquillo Pepper                            | 29 |
| Maitake Mushroom and Goat Cheese<br>Fresno Pepper Vinaigrette            | 26 |
| Heart of Palm Salad, Heirloom Tomato, Avocado<br>Young Coconut Dressing  | 24 |
| Asparagus and Avocado Salad, Pistachios, Pecorino Fresco<br>Lime, Lovage | 23 |
| Endive Caesar Salad, Croûtons, Parmesan, Lemon, Basil                    | 22 |

GOLDEN & CRISPY

|   |    |
|---|----|
| Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli             | 19 |
| Cinco Jotas Jamón and Manchego Cheese Fritters                        | 19 |
| Spring Pea Empanadas, Green Chili Dressing                            | 22 |
| Wild Gulf Shrimp with Sizzling Garlic, Chili Oil                      | 28 |
| Pretzel Crusted Calamari, Spicy Tomato Sauce and Grainy Mustard Aioli | 25 |

PIZZAS

|   |    |
|---|----|
| Tomato, Mozzarella Cheese, Basil                | 25 |
| Spinach, Herbs and Three Cheeses                | 26 |
| Black Truffle and Fontina Cheese                | 29 |
| Broccoli Rabe with Ricotta Cheese, Spicy Salami | 28 |
| Avocado, Jalapeño, Cilantro, Lime, Onion        | 29 |

MASA & TORTILLAS

|   |    |
|---|----|
| Roasted Mushroom-Nopales Tacos, Tomatillo and Avocado Salsa | 28 |
| Crispy Fish Tacos, Aioli, Pickled Cabbage-Chili             | 32 |
| Chipotle Chicken Tacos, Grilled Jalapeño Salsa              | 29 |
| Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions     | 32 |

GRILLED & ROASTED

|   |     |
|---|-----|
| Charred Octopus, Fava Beans, Fennel and Calabrian Chili Vinaigrette                   | 24  |
| Roasted Red Snapper, Carrots, Lemon-Leek Emulsion                                     | 56  |
| Pistachio Crusted Salmon, Spinach, Passion Fruit<br>Spring Onion-Jalapeño Vinaigrette | 54  |
| Grilled Maine Lobster, Smoked Chili Drawn Butter                                      | 59  |
| Campo Grande Ibérico Pork Chop, Arbol Tomatillo Salsa                                 | 57  |
| Beef Tenderloin "Burnt Ends" Chimichurri  | 82  |
| 32 oz. Prime Aged Ribeye For Two*, Potato Purée, Shishito Peppers                     | 165 |

RICE

|  |    |
|--|----|
| Arroz Con Shiitake, Crispy Shallots, Smoked Chili, Lemon | 40 |
| Arroz Con Pollo, Crackling Skin, Lemon Zest              | 42 |

SIDES

|   |    |
|---|----|
| Sautéed Spinach                               | 12 |
| Assorted Spring Peas, Shallots, Smoked Butter | 16 |
| Grilled Asparagus, Lemon, Herbs               | 15 |
| Potato Purée, Queso Fresco, Sea Salt          | 16 |
| Baked Sweet Potato, Chili Butter, Sea Salt    | 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 foodborne illness\*  
An automatic service charge of 20% will be applied to your check but can be adjusted at your discretion.