

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
Gnocco Fritto, Cinco Jotas Jamón Ibérico, Stracciatella	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 Fresno Pepper Vinaigrette	26
Heart of Palm Salad, Heirloom Tomato, Avocado Young Coconut Dressing	24
Asparagus and Avocado Salad, Pistachios, Pecorino Fresco 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	25

PIZZAS

Tomato, Mozzarella, 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
Seared Red Snapper, Habanero-Lime Sauce Roasted Brussels Sprouts with Thyme	56
Faroe Islands Salmon, Maitake Mushrooms, Leeks and Chili-Garlic Emulsion	54
Grilled Maine Lobster, Smoked Chili Drawn Butter	59
Beef Tenderloin "Burnt Ends" Chimichurri	82
32 oz. Prime Aged Ribeye For Two* Potato Purée, Shishito Peppers	165
Campo Grande Ibérico Pork Chop, Arbol Tomatillo Salsa	57

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 Zest, 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.