

TABLE SNACKS

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 Cheese	33
Sweet Pea Guacamole, Warm Crunchy Tortillas	22

LIGHT & BRIGHT

Hamachi Sashimi, Watermelon, Serrano Pepper, Avocado, Cilantro*	25
Tuna Tartare, Pan con Tomate, Piquillo Pepper*	29
Endive Caesar Salad, Croûtons, Parmesan Cheese, Lemon, Basil	22
Frisee Salad with Champagne Mango, Goat Cheese, Black Olives Elderflower Vinaigrette	23
Heart of Palm Salad, Heirloom Tomato, Avocado Young Coconut Dressing	24
Maitake Mushroom and Goat Cheese, Fresno Pepper Vinaigrette	26

GOLDEN & CRISPY

Patatas Bravas, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Jamón and Manchego Cheese Fritters	19
Corn Empanadas, Lime Crème Fraîche	21
Crispy Octopus, Romesco and Kohlrabi Slaw	23
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
Black Truffle and Fontina Cheese	29
Summer Squash and Squash Blossom, Sungold Tomato, Riccotta	26
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

Roasted Salmon, Lemon Glazed Summer Squash, Chili Crisp	55
Grilled Maine Lobster, Smoked Chili Drawn Butter	59
Grilled Lamb Chops with Smoked Chili Glaze, Summer Beans	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

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*

Operations Charge: A taxable 20% Staff Service Charge is added to all checks and distributed entirely to service staff performing the service.

SIMPLY COOKED

Served with Shishito Peppers and Choice of Sauce

Branzino	55
Faroe Islands Salmon	48
Whole Maine Lobster	59
Australian Lamb Chop	53
Skirt Steak	48
Beef Tenderloin	82
32 oz Prime Ribeye	158

SAUCES

Black Pepper Condiment
Salsa Matcha
Miso Mustard Butter
Habanero Hot Sauce Butter
Chimichurri

SIDES

Sautéed Spinach	14
Summer Corn, Jalapeño, Manchego, Lime	15
Tender Green and Yellow Wax Beans, Lemon, Basil	16
Potato Purée, Queso Fresco, Sea Salt	16
Baked Sweet Potato, Chili Butter, Sea Salt	18

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