

Jean-Georges

BEVERLY HILLS

Caviar Creations

Toasted Egg Yolk and Caviar with Herbs	51
Fines Herb Panna Cotta and Caviar Tomato Coulis	51
Egg Caviar Softly Scrambled Organic Eggs, Vodka Whipped Cream	51

Raw

Ahi Tuna Ribbons Crushed Avocado, Radish and Ginger Dressing	28
Madai Crudo Nasturtium Vinaigrette	31
Crispy Sushi Sea Trout, Chipotle Emulsion and Mint	29

Salads

Beets and Strawberries Red Chili, Sherry Vinegar, Pistachio, Mint	22
Broccoli & Kale Soft Boiled Egg, Croutons and Parmesan	23
Heirloom Tomatoes, Mozzarella Basil, Lemongrass Infusion	21

Appelizers

Dungeness Crab Crostini Aioli, Avocado and Dill	31
Sweet Corn Soup Lime, Chili Oil, Cilantro	19
Crispy Monterey Calamari Citrus Chili Dip	24
Grilled Octopus Smoked Paprika Crème Fraiche, Guajillo Vinaigrette	29

Pizzas

Lobster, Summer Corn and Three Cheeses	31
Tomato, Mozzarella and Basil	22
Avocado Carpaccio Jalapeño, Cilantro and Lime	28
Black Truffle and Fontina Cheese	31

Pasta

Fresh Campanelle Spicy Sungold Tomato Sauce, Eggplant, Ricotta	28
Fresh Angel Hair Summer Squash, Chili and Parmesan	28

Fish

Roasted Black Bass Summer Squash, Apricot and Lime Emulsion	40
Roasted Faroe Island Salmon Corn Pudding, Cherry Tomato Salad	42
Maine Lobster and Corn Lemongrass, Coconut and Lime Foam	49
Icelandic Cod Nut and Seed Crust, Sweet and Sour Jus	41

Meat

Parmesan Crusted Organic Jidori Chicken Artichokes, Basil and Lemon Butter	39
Veal Milanese Arugula, Heirloom Tomatoes and Red Wine Vinaigrette	38
Fragrant Spiced Lamb Chops Cucumber Yogurt, Fresh and Crunchy Summer Garnishes	51
Wagyu Beef Tenderloin Slow Roasted Tomato, Crackling Potato, Béarnaise Sauce	53

Taste of Summer

5 Courses and Dessert	145
Wine Pairing	98

From Our Wood Burning Grill

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Faroe Island Salmon Fillet	38
Maine Lobster	46
Organic Jidori Chicken	38
Grass-Fed Lamb Chops	51
16oz. Strauss Farms Veal Chop	45
8oz. Snake River Farms Wagyu Skirt Steak	46
16oz. Bone-In, Creekstone Farms NY Strip	72
16oz. Snake River Farms Wagyu Ribeye	75

Sides

Sautéed Bloomsdale Spinach Sesame Seeds	12
Sautéed Corn Manchego Cheese, Chili and Lime	14
Roasted Heirloom Cauliflower Grainy Mustard and Lime	16
French Fries with Herbs	12
Mashed Potatoes Warm Butter and Sea Salt	14

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.