

Jean-Georges

BEVERLY HILLS

DINNER MENU

RESERVATIONS: +1 310 860 6700 OR [OPENTABLE.COM](https://opentable.com)

HOURS OF OPERATION

BREAKFAST

MONDAY - FRIDAY

7:00 AM - 11:00 AM

SATURDAY & SUNDAY

7:00 AM - 10:30 AM

BRUNCH

SATURDAY & SUNDAY

10:30 AM - 2:30 PM

LUNCH

DAILY

11:00 AM - 2:30 PM

DINNER

DAILY

5:30 PM - 10:00 PM

BAR

DAILY

12:00 PM - 12:00 AM

HAPPY HOUR

DAILY

4:00 PM - 7:00 PM

Caviar Creations

Toasted Egg Yolk and Caviar*
Herbs

Sea Urchin and Caviar*
Crispy Potatoes, Yuzu and Crème Fraîche

Egg Caviar*
Softly Scrambled Organic Eggs and Vodka Whipped Cream

Raw

Ahi Tuna Tartare*
Crushed Avocado, Radish and Ginger Dressing

Baja Striped Bass Ceviche*
Pineapple, Citrus, Chili and Coriander

Crispy Sushi*
Sea Trout, Chipotle Emulsion and Mint

Sashimi with Spicy White Ponzu*
Yellowfin Tuna, Hamachi, Ocean Trout, Snapper and Wasabi

Salads

Chicories with Toasted Walnuts
Pomegranate Molasses Vinaigrette

Broccoli & Kale*
Soft Boiled Egg, Croutons and Parmesan Cheese

Endive, Apple and Pear
Toasted Pecans and Blue Cheese Dressing

Appetizers

Dungeness Crab Dumpling
Celeriac and Meyer Lemon Tea

Parsnip Soup with Coconut
Lime and Mint

Grilled Octopus*
Smoked Paprika Crème Fraîche and Guajillo Vinaigrette

Pizzas

Butternut and Delicata Squash
Gorgonzola and Five Spice

Tomato, Mozzarella and Basil

Avocado Carpaccio
Jalapeño, Cilantro and Lime

Black Truffle and Fontina Cheese

Pasta

Longevity Noodles*
Glazed Maine Lobster, Pea Shoots, Green Chili and Ginger

Black Truffle Tagliatelle
Parmesan Cheese

Gulf Shrimp and Roasted Mushroom Risotto*
Mushroom Jam and Parsley

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

Executive Chef | Steve Benjamin
Chef | Jean-Georges Vongerichten

Fish

Mushroom Crusted Faroe Island Salmon*
Lemon Emulsion and Herbs

Roasted Seabass*
Celery Root, Brussels Sprouts and Bacon Vinaigrette

Baja Red Snapper*
Nut & Seed Crust and Sweet & Sour Jus

Meat

Organic Jidori Chicken*
Lemon Potatoes and Black Pepper

Roasted Duck Breast*
Hibiscus and Honey Glazed Pumpkin, Wild Rice and Turnips

Peppercorn Crusted Wagyu Beef Tenderloin*
Potato Gnocchi and Brussels Sprouts Leaves

Vegetarian

Roasted Heirloom Cauliflower
Grainy Mustard and Lime

Artichoke Tagine
Mint Cous Cous, Cucumber, Mushroom and Almond

Sides

Brussels Sprouts
Neuskie Bacon

French Fries with Herbs

Mashed Potatoes
Warm Butter and Sea Salt

Sautéed Bloomsdale Spinach
Sesame Seeds

From Our Wood Burning Grill

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Faroe Island Salmon Fillet

Maine Lobster

Organic Jidori Chicken

16oz. Strauss Farms Veal Chop

8oz. Snake River Farms Wagyu Skirt Steak

16oz. Bone-In, Creekstone Farms NY Strip

16oz. Snake River Farms Wagyu Ribeye

Taste of Winter

6 Course Tasting Menu 145 | 6 Course Wine Pairing 98

Toasted Egg Yolk and Caviar*
Herbs

Baja Striped Bass Ceviche*
Pineapple, Citrus, Chili and Coriander

Black Truffle Tagliatelle Pasta*
Parmesan Cheese

Baja Red Snapper*
Nut & Seed Crust and Sweet & Sour Jus

Peppercorn Crusted Wagyu Beef Tenderloin*
Potato Gnocchi and Brussels Sprouts Leaves

Cinnamon Chestnut Pavlova
Cassis Sorbet and Whipped Cream