

Jean-Georges

BEVERLY HILLS

LUNCH MENU

RESERVATIONS: +1 310 860 6700 OR 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

Raw

Ahi Tuna Tartare*
Crushed Avocado, Radish and Ginger Dressing

Crispy Sushi*
Sea Trout, Chipotle Emulsion and Mint

Shrimp Cocktail*
Lemon and Cocktail Sauce

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

Appelizers

Chilled Artichoke
Mustard Aioli and Lemon

Parsnip Soup with Coconut
Lime and Mint

Crispy Monterey Calamari*
Citrus Chili Dip

Warm Seafood Salad*
Avocado and Lemon-Shallot Vinaigrette

Salads

add Chicken 15 | Salmon 18 | Skirt Steak 21

Broccoli and Kale*
Soft Boiled Egg, Grainy Mustard Dressing
Parmesan Cheese and Mint

Chicories with Toasted Walnuts
Pomegranate Molasses Vinaigrette

Endive, Apple and Pear
Toasted Pecans and Blue Cheese Dressing

Warm Shrimp Salad*
Avocado and Champagne Dressing

Pasta and Pizza

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

Avocado Carpaccio Pizza
Jalapeño, Cilantro and Lime

Tomato, Mozzarella and Basil Pizza

Black Truffle and Fontina Cheese Pizza

Butternut and Delicata Squash Pizza
Gorgonzola and Five Spice

*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

Sandwiches

Lobster Burger*

32

Green Chili Dressing and Yuzu Pickles

Truffle Cheeseburger*

Brie, Yuzu Pickles and Black Truffle Aioli

Grilled Chicken Club*

Fried Egg, Bacon, Tomato, 7 Grain Bread

Fish and Meat

Mushroom Crusted Faroe Island Salmon*

Lemon Emulsion and Herbs

Swordfish Scallopini*

Brown Butter, Capers and Lemon

Baja Red Snapper*

Nut and Seed Crust and Sweet and Sour Jus

Organic Jidori Chicken*

Lemon Potatoes and Black Pepper

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

Lunch Prix Fixe

2 Courses for 31 | 3 Courses for 41

Appetizers

Broccoli and Kale Salad*

Soft Boiled Egg, Grainy Mustard Dressing

Parmesan Cheese and Mint

Parsnip Soup with Coconut

Lime and Mint

Entrées

Organic Jidori Chicken*

Lemon Potatoes and Black Pepper

Black Truffle Tagliatelle Pasta

Parmesan Cheese

Desserts

Warm Chocolate Cake

Vanilla Bean Ice Cream and Cocoa Nib Tuile

Cinnamon Chestnut Pavlova

Cassis Sorbet and Whipped Cream