

Vegetarian Taste of Fall

Crispy Sushi
Avocado, Chipotle Emulsion and Mint

Crushed Beets
Pink Lady Apples, Lemon Yoghurt

Butternut Squash Soup
Black Trumpet Mushrooms, Crème Fraîche

Roasted Squash
Pumpkin Seed Crust, Almonds, Sumac and Vanilla

Parmesan Cheese Risotto
Foraged Mushrooms, Herbs

Passionfruit Glazed Pear
Rose Mascarpone and Crunch Nuts

Mignardises

145 per Guest

Taste of Fall

Toasted Egg Yolk Caviar with Herbs

Madai Crudo
Habanero Vinaigrette, Tarragon

Parmesan Cheese Risotto
Foraged Mushrooms, Herbs

Seared Turbot
Château Chalon Sauce, Tomato, Zucchini

Wagyu Beef Tenderloin
Peppercorn Crusted, Potato Gnocchi, Brussels Sprouts

Passionfruit Glazed Pear
Rose Mascarpone and Crunch Nuts

Mignardises

145 per Guest

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

Wine Pairing

Laurent-Perrier, Brut Rosé
Champagne, France

2017 Tatomer “Meeresboden”
Grüner Veltliner– Santa Barbara, CA

2016 Francois Carillon
Chardonnay– Puligny-Montrachet, France

2016 Kistler Pinot Noir
Pinot Noir – Sonoma Coast, California

2011 Blason d’Issan - Margaux
Cabernet Blend – Bordeaux - France

2017 Elio Perrone “Bigaro”
Moscato & Brachetto Blend – Piedmont, Italy

98 per Guest

Jean-Georges
BEVERLY HILLS