

Jean-Georges  
BEVERLY HILLS

# Wine Pairing

**Laurent-Perrier, Brut Rosé**  
Champagne, France

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**2016 Henri Bourgeois**  
Sancerre- Loire Valley, France

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**2017 Tatomer "Meeresboden"**  
Grüner Veltliner- Santa Barbara, CA

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**2016 Kistler Pinot Noir**  
Pinot Noir - Sonoma Coast, California

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**2011 Blason d'Issan - Margaux**  
Cabernet Blend - Bordeaux - France

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**2017 Elio Perrone "Bigaro"**  
Moscato & Brachetto Blend - Piedmont, Italy

98 per Guest

# Taste of Summer

**Toasted Egg Yolk Caviar with Herbs**

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**Madai Crudo**  
Nasturtium Vinaigrette

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**Sweet Corn Soup**  
Lime, Chili Oil, Cilantro

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**Roasted Black Bass**  
Summer Squash, Apricot and Lime Emulsion

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**Fragrant Spiced Lamb Chop**  
Cucumber Yogurt, Fresh Crunchy Summer Garnishing

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**Peach Pavlova**  
Olive Oil Ice Cream

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**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.