

# LUNCH

EXECUTIVE CHEF MICHAEL HURSA  
CHEF JEAN-GEORGES VONGERICHTEN

## RAW

Egg Caviar, Petrossian Caviar JG Select	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Little Neck Clam	6.50 each
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Chilled Maine Lobster	72
Hamachi Sashimi, Avocado, Soy Yuzu Dressing	40
Salmon Avocado Sushi Roll	40
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	40
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	42
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

## STARTER

Guacamole with Pistachio, Crunchy Tortillas (V)	31
Butternut Squash Soup with Wild Mushrooms (V)	32
French Onion Soup	38
Burrata, Cranberry Compote, Olive Oil and Grilled Sourdough (V)	39
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Warm Artichoke, Mustard Sauce, Frisée, Chervil (V)	34
Peekytoe Crab Cake, Celery Remoulade, Pink Grapefruit and Ginger	44
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V)	29
with Poached Eggs 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

## SALAD

Pear, Apple & Endive Salad, Pecan, Blue Cheese (V)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
Winter Lettuces, Fried Brussels Sprouts, Lemon Vinaigrette, Radishes, Pecorino, Pistachio	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (V <sup>V</sup> )	39
Niçoise, Sicilian Tuna, Lemon Confit Vinaigrette	47
Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49

*All salads may be accompanied by a choice of protein*

Chicken Paillard 21      Grilled Salmon 22      Grilled Shrimp 23

(V) vegetarian / (V<sup>V</sup>) vegan

We are committed to serving our guests local, organic, and GMO-free products.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## SANDWICHES

<b>Croque M, Ham, Comté and Gruyère Cheese</b>	42
<b>Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise</b>	44
<b>Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli</b>	44
<b>Grilled Tuna Burger, Shiso, Yuzu Pickles</b>	47
<b>Maine Lobster Burger, Green Chili Mayonnaise, Yuzu Pickles</b>	48
<b>JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing</b>	47
<b>The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese</b>	47

## PIZZA & PASTA

<b>Mozzarella, Tomato, Basil Pizza (V)</b>	34
<b>Charred Escarole and Pancetta Pizza with Aged Parmesan and Lemon</b>	44
<b>Black Truffle, Fontina Cheese Pizza (V)</b>	49
<b>Fusilli, Mozzarella, Tomato, Basil (V)</b>	44
<b>Linguine and Shrimp Scampi, White Wine, Calabrian Chili and Herbs</b>	49
<b>Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper</b>	47

## ENTRÉE

<b>Roasted Cauliflower, Couscous, Tumeric Tahini, Fresh Herbs, Pomegranate (V)</b>	46
<b>Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing</b>	64
<b>Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives</b>	72
<b>Seared Beef Tenderloin, Smooth Parsnips, Roasted Brussels Sprouts and Miso-Mustard</b>	79

## SIDES

<b>Hand Cut French Fries (V)</b>	19
<b>Chickpea Fries (V)</b>	
<b>Mashed Potatoes (V)</b>	
<b>Crispy Mac and Cheese (V)</b>	
<b>Roasted Brussels Sprouts with Chilies, Mint and Aged Pecorino Cheese</b>	
<b>Sautéed Spinach (V)</b>	
<b>Broccoli Rabe, Lemon, Chili (V)</b>	
<b>Maitake Mushrooms, Sesame, Lime (V)</b>	

## JUICES & SMOOTHIES

<b>Ginger Shot (V)</b>	12
<b>Turmeric Tonic, Lime, Lemon, Honey (V)</b>	23
<b>Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (V)</b>	23
<b>Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (V)</b>	23