LUNCH

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

RAW

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled Eggs	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Littleneck 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	42
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	44
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTERS

Guacamole, Pistachio, Warm Crunchy Tortillas (V🌱)	34
Butternut Squash Soup, Wild Mushrooms (V)	32
Burrata, Fig Compote, Aged Balsamic Vinegar, Tarragon (V)	39
Russ & Daughters Norwegian Smoked Salmon, Horseradish, Grilled Country Bread	47
Warm Artichoke, Mustard Sauce, Frisée, Chervil (V🌱)	34
Peekytoe Crab Cake, Avocado, Pink Grapefruit, Ginger	44
Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain (V)	29
with Poached Eggs (V) 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALADS

Fall Lettuces, Fried Brussels Sprouts, Lemon Vinaigrette, Radishes, Pecorino Cheese, Pistachio	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	38
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
Pear, Apple, Endive, Pecans, Blue Cheese Vinaigrette (V)	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbes, Mustard Vinaigrette (V🌱)	39
Niçoise Salad, 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 24 **Grilled Salmon 26** **Grilled Shrimp 28**

(V) vegetarian / (V🌱) 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

Croque Monsieur, Ham, Comté and Gruyère Cheese	42
Chicken Club Sandwich, Hard-Boiled Egg, Bacon, Avocado, Mayonnaise	46
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	47
Grilled Tuna Burger, Shiso, Yuzu Pickles	47
Maine Lobster Burger, Green Chili Mayonnaise, Yuzu Pickles	55
Crispy Fried Chicken Sandwich, Calabrian Chili Mayonnaise, Yuzu Pickles	46
JG Cheeseburger, Pepper Jack Cheese, Avocado, Crispy Onions, Russian Dressing	49
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese, Yuzu Pickles	49

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	36
Pepperoni, Mozzarella, Tomato Pizza	44
Black Truffle, Fontina Cheese Pizza (V)	54
Fusilli Pasta, Mozzarella, Tomato, Basil	44
Spaghetti, Manila Clams, Calabrian Chili Marinara	48
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉES

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (V)	50
Slowly Cooked Faroe Islands Salmon, Boston Lettuce, Carrot-Ginger Dressing	72
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	75
Seared Filet Mignon, Smooth Parsnips, Roasted Brussels Sprouts, Miso Mustard	85

SIDES 20

Hand-Cut French Fries (V)
Chickpea Fries (V)
Mashed Potatoes (V)
Crispy Mac and Cheese (V)
Sautéed Spinach (V)
Broccoli Rabe, Lemon, Chili (V)
Maitake Mushrooms, Sesame, Lime (V)
Grilled Avocado and Fresh Wasabi, Yuzu Dressing (V)
Roasted Brussels Sprouts, Chilies, Mint, Pecorino Cheese

JUICES & SMOOTHIES

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