

BRUNCH

EGGS BENEDICT

Choice of Canadian Bacon or Smoked Salmon* 22

OMELET

Goat Cheese, Spinach and House-Made Fries* 18

EGGS ANY STYLE

Sautéed Spinach, Choice of Bacon or Sausage* 18

LEMON RICOTTA PANCAKES

Blueberry Compote 18

BRIOCHE FRENCH TOAST

Caramelized Apple, Crème Anglaise 26

ORGANIC POACHED EGGS

Roasted Mushrooms, Parmesan and Herbs* 18

STARTERS

GREEN ASPARAGUS

Morel Mushrooms, Asparagus Jus 19

TUNA TARTARE

Avocado, Radish and Ginger Dressing* 23

BABY BEETS AND STRAWBERRY SALAD

Arugula and Pistachio 18

KALE SALAD

Lemon, Parmesan and Mint 17

ORGANIC SALMON SUSHI

Crispy Sushi Rice, Honey-Soy Glaze* 20

PEA SOUP

Carrots, Chilies and Mint 17

CRISPY CALAMARI

Citrus-Chili Dip 17

TOMATO AND MOZZARELLA PIZZA WITH BASIL 18

BLACK TRUFFLE AND FONTINA PIZZA 21

MAIN DISHES

RIGATONI AND MEATBALLS

Chipotle Tomato Ragu* 28

BROWN RICE WITH FALL VEGETABLES

Ginger-Scallion Dressing and Lime 23

GULF SHRIMP SALAD

Mesclun, Avocado, Truffle Vinaigrette, Champagne Dressing* 24

SEARED SALMON SALAD

Carrot-Miso Dressing, Orange, Radish and Sesame* 28

CRISPY FISH TACOS

Spicy Mayonnaise and Cabbage Apple Pickle* 18

MAINE LOBSTER ROLL

Yuzu Aioli, Pickled Chilies* 30

GRILLED CHICKEN PILLARD

Arugula, Mesclun, Blue Cheese, Pecans, Red Wine Vinaigrette* 27

GRASS FED CHEESEBURGER

Frizzled Onions, Yuzu Pickles, Russian Dressing,
House-Made Fries* 23

GRILLED AUSTRALIAN LAMB CHOPS

Mint Crust, Artichoke and Peas* 40

SIDES

Smoked Salmon* 9

Sautéed Spinach 8

Chicken Jalapeno Sausage* 9

House-Made Pastry Basket 11

French Fries and Herbs 9

Chipotle Maple Sausage* 8

House-Cured Bacon* 8

Crispy fingerling Potatoes 8

Chef/Proprietor Jean-Georges Vongerichten
Chef de Cuisine Drew Hiatt

*consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may
increase your risk of food-borne illness especially if you have certain medical conditions