

Picnic at Jean-Georges

11:30am-9pm

Kale Salad, Parmesan and Lemon 14

Pan Bagnat, Toasted Baguette 18

Maine Lobster Roll, Yuzu Aioli, Pickled Chiles 32

Kobe Beef Hot Dog, Potato Bun, Spicy Mustard, Kimchi Relish 18

Grass Fed Cheeseburger*, Russian Dressing, Avocado
Frizzled Onions, House-Made Pickles and French Fries 24

Crispy Striped Bass Sandwich, Coleslaw
Chipotle Mayonnaise French Fries 24

Grilled Chicken , Passion Fruit BBQ Sauce, Mashed Potatoes 18

Sides 12

Grilled Asparagus with Lemon

Alsatian Potato Salad
Yukon Potato, Gewürztraminer, Spring Onion

Coleslaw
Buttermilk Dressing

Dessert 12

Fresh Berries and Whipped Cream

Fudge Brownie, Caramel Peanuts, Vanilla Ice Cream

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef 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

Cocktails

Strawberry Royale 18

TRH Garden Strawberries, St. Germain, Veuve Clicquot

Lychee Raspberry Bellini 17

Prosecco Col Dorato, Lychee, Raspberry

Hamptons 75 18

Hendricks Gin, Veuve Rosé, Lemon

Vodka Thyme Lemonade 17

Crop Organic Meyer Lemon Vodka, Lemon, Thyme

Cucumber Mint Martini 18

Hendrick's Gin, Cucumber, Mint

Ginger Margarita 17

El Jimador Silver Tequila, Cointreau, Ginger, Lime

Passion Chili Whiskey Fizz 18

Woodford Reserve Bourbon, Passion Fruit, Lime, Ginger

Sparkling Wine and Champagne

Prosecco Col Dorato NV, Veneto, Italy 12

Veuve Clicquot Brut NV, Reims, France 25

Veuve Clicquot Brut Rosé NV, Reims, France 30

Rosé

Grenache Blend, Esprit Gassier, 2017, Provence, FR 15

Chateau Minuty Rosé et Or, 2017, Provence, FR 20