

JEAN-GEORGES AT

TOPPING ROSE HOUSE

Wine Dinner

First

Peconic Bay Scallop Sashimi
EVOO & Warm Black Truffle Toast

Second

Wild Boar Tortelli
Spinach Ricotta, Pine Nuts

Third

Charred Mediterranean Octopus
Cured Egg Yolk, Puttanesca Sauce, Bone Marrow

Fourth

Loin Of Venison
Crispy Sunchoke, Burnt Cipolini, Celery and Mustard

Dessert

Vanilla Macadamia Entremet
Roasted Pineapple, Cocoa Nib Ice Cream

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Drew Hiatt
Pastry Chef Amanda Wallace

