

TOPPING ROSE HOUSE

Seasonal Caviar Creation 60

Organic Egg Yolk, Toasted Brioche, Russian Osetra and Dill

Appetizers

Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade* 24

Spring Pea Guacamole, Warm Crunchy Tortilla Chips 20

Broccoli and Kale Salad, Mustard Vinaigrette, Soft Boiled Egg** 20

Burrata with Rhubarb Compote, Black Pepper and Basil 22

Sweet Pea Soup with Carrots, Chilies and Mint 18

Entrées

Beluga Lentils

Sweet Potatoes, Aged Black Vinegar, Broccoli and Cilantro 28

Faroe Island Salmon Crusted with Poppy Seeds

Poached Mushrooms, Red Curry Infusion and Finger Limes** 38

Grass Fed Cheeseburger

Yuzu Pickles, Brie Cheese Truffle Aioli** 24

Parmesan Crusted Organic Chicken

Artichokes, Lemon-Basil Sauce 36

Peppercorn Crusted NY Strip

Potato Gnocchi, Brussels Sprouts** 40

Prosciutto Wrapped Porcelet

Glazed Mushrooms and Sage** 42

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Drew Hiatt

"Before Placing your Order, Please Inform your Server if a Person in your Party has a Food Allergy. These Menu Items Contain Raw*or undercooked Foods**. 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.

