

Wine by the Glass

Sparkling Wine and Champagne

Prosecco Luca Paretti NV, Veneto, IT	12
Taittinger NV, Brut Reserve, FR	25
Veuve Clicquot, Brut Rosé NV, FR	30

White

Riseling, Basserman-Jordan 2018, GER	16
Sauvignon Blanc, LoveBlock 2019, NZ	16
Sancerre, Roger Champault 2019, FR	18
Pinot Grigio, Torresella 2018, IT	14
Chardonnay, Frank Family 2017, CA	18

Red

Pinot Noir, Carneros Estate 2017, CA	22
Super Tuscan, Fattoria Sardi Rosso 2016, IT	17
Copertino Copertino, Rosso Riseva 2011, IT	17
Malbec, Bodega Poesia, Clos Des Andes 2016, AR	16
Cabernet Sauvignon, Carpe Diem 2017 <i>Dominus 2nd Label</i> , CA	25

Cocktails

La Pinta Royale 16
Luca Paretti Prosecco, Pomegranate Liqueur, Orange Twist

Yuzu Drop 20
Ketel One Vodka, Cointreau, Yuzu, Lemongrass, Lemon

Ginger Margarita 18
El Jimador Tequila, Cointreau, Ginger, Lime

Passion Chili Whiskey Fizz 18
Maker's Mark Whiskey Passion Fruit, Lime, Ginger

Beer

Montauk Pilsner, Montauk, NY 5
Sierra Nevada, Brut IPA, CA 7
Peroni, IT 5

Breakfast

Juices 14

Green Juice - Spinach, Cucumber, Kale, Apple, Lemon

Ruby Red - Carrot, Beet, Lemon, Orange

Fresh Squeezed Orange or Grapefruit Juice

Hot Beverages

Cappuccino or Latte 8

Espresso 6

Tea 6

English Breakfast, Chamomile, Mint, Japanese Sencha, Earl Grey

Light and Healthy

Seasonal Fruit Plate 16

Coconut Chia Pudding, Mixed Berries 18

Steel Cut Irish Oatmeal, Cinnamon, Berries and Bananas 12

Pancakes, Toasts

Buttermilk Pancakes, Berries and Bananas 17

Avocado Toast, Virgin Coconut & Argan Oils

Crunchy Seeds and Sprouts 19

add Poached Egg 24*

add Smoked Salmon 27

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.

Eggs*

Eggs Benedict

Choice of Ham 19, Smoked Salmon 21 or Spinach 17

Two Eggs Any Style, Crispy Herb Potatoes, Mixed Greens 16

Egg White Omelet with Herbs, Mixed Greens 16

Three Egg Omelet, Crispy Herb Potatoes, Mixed Greens

Choice of Ham, Tomato, Onion, Spinach, Cheddar or Peppers 18

Baked Organic Eggs

Asparagus Crispy Bacon, Cheddar and Dill 17

Sides

Pork or Chicken Sausage 10

Bacon 10

Smoked Salmon 10

Crispy Herb Potatoes 8

Croissant or Pain au Chocolat 8

Blueberry Muffin 6

Toast 5

White, Wheat, Sourdough, Whole Wheat, Gluten Free

Lunch

Add Shrimp 12, Salmon 17, or Chicken 15 to Any Salad*

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze* 21

Tuna Tartare

Avocado, Spicy Radish, Ginger Marinade* 25

Avocado Toast, Virgin Coconut & Argan Oils

Crunchy Seeds and Sprouts 19

add poached egg 24

add smoked salmon 27*

Kale Salad*

Serrano Chili, Parmesan and Lemon 21

Burrata with Rhubarb Compote

Black Pepper and Basil 20

Warm Shrimp Salad

Avocado, Truffle Vinaigrette, Champagne Dressing 23

Thai Spiced Broccoli Soup

Coconut and Lime 20

Black Truffle and Fontina Cheese 24

Mozzarella, Tomato and Basil 19

Crispy Fried Chicken Sandwich

Calabrian Chili Mayonnaise, Yuzu Pickles, French Fries 34

Salmon in Mushroom Crust

Lemon Emulsion, Herbs** 41

Cheddar Cheeseburger

Passion Fruit BBQ Sauce, Grilled Onions** 26

Dessert

Almond Cake, Strawberry Preserves 14

Warm Chocolate Cake 14

LADURÉE Macarons (2.80 each or 15 for Full Assortment)

Chocolate, Salted Caramel, Raspberry, Vanilla, Pistachio or Lemon

Sorbet & Ice Cream 3

Passionfruit, Cranberry, Raspberry - Sorbet

Vanilla, Cinnamon, Salted Caramel - Ice cream

Chef/Proprietor Jean-Georges Vongerichten

Executive Chef Emily Giaque

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Appetizers

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade* 25

Burrata with Rhubarb Compote
Black Pepper and Basil 20

Crispy Salmon Sushi
Chipotle Mayonnaise and Soy Glaze* 21

Thai Spiced Broccoli Soup
Coconut and Lime

Crispy Calamari
Yuzu Dipping Sauce and Sesame* 21

Salads

*Add Chicken 12, Salmon** 17 or Shrimp 15 to any salad*

Kale Salad*
Serrano Chili, Parmesan and Lemon 21

Warm Shrimp Salad
Avocado, Tomato, Champagne Vinegar Dressing 23

Pizza

Black Truffle and Fontina Cheese 24

Mozzarella, Tomato and Basil 19

Sides 10

Bacon

Chicken or Pork Sausage

Brussels Sprouts, Herbs and Aged Balsamic

Broccoli Rabe, Lemon and Chili

French Fries

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Emily Giauque

Brunch

Coconut Chia Pudding
Market Berries 18

Eggs Benedict
Choice of Ham 19, Smoked Salmon 21, Spinach 17

Three Egg Omelet, Crispy Herb Potatoes, Mixed Greens
Choice of Ham, Tomato, Onion, Spinach, Cheddar Cheese or Peppers 18

Baked Organic Eggs
Asparagus Crispy Bacon, Cheddar and Dill

Buttermilk Pancakes
Berries and Banana 17

Avocado Toast, Virgin Coconut & Argan Oils
Crunchy Seeds and Sprouts 19
*add Poached Egg** 24*
add Smoked Salmon 27

Sandwiches and Entrees

Crispy Fried Chicken Sandwich
Calabrian Chili Mayonnaise, Yuzu Pickles, French Fries 34

Steamed Black Sea Bass
Roasted Fennel, Spiced Rhubarb-Carrot Jus 40

Steamed Maine Lobster
Gruyere Emulsion, Spring Peas 48

Cheddar Cheeseburger
Passion Fruit BBQ Sauce, Grilled Onions** 26

Beef Tenderloin
Spring Vegetables, Salsa Verde with Lime** 47

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DINNER

Appetizers

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade* 25

Burrata with Rhubarb Compote
Black Pepper and Basil 20

Crispy Salmon Sushi
Chipotle Mayonnaise, Soy Glaze* 21

Kale Salad
Serrano Chili, Parmesan and Lemon 21

Escarole and Strawberry Salad
Goat Cheese and Basil 24

Thai Spiced Broccoli Soup
Coconut and Lime

Warm White Asparagus
Jalapeño-Coriander Vinaigrette 20

Crispy Calamari
Yuzu Dipping Sauce and Sesame* 21

Pizza

Black Truffle and Fontina Cheese 24

Mozzarella, Tomato and Basil 19

Sides 10

Roasted Asparagus with Green Chili, Garlic and Mint

Spring Peas, Fava Beans and Ramps

Mashed Potatoes

French Fries

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Emily Giauque

Entrees

Salmon in Mushroom Crust
Lemon Emulsion, Herbs** 41

Steamed Black Sea Bass
Roasted Fennel, Spiced Rhubarb-Carrot Jus 40

Steamed Maine Lobster
Gruyere Emulsion, Spring Peas 48

Rigatoni with Meatballs
Smoked Chili-Tomato Ragu, Parmesan Cheese 32

Cheddar Cheeseburger
Passion Fruit BBQ Sauce, Grilled Onions** 26

Roasted Organic Chicken
Ramp Spaetzle, Fava Beans and Grainy Mustard Sauce 39

Beef Tenderloin
Spring Vegetables, Salsa Verde with Lime** 47

28 Day Dry Aged Ribeye for Two
Crispy Potato, Herbal Greens, JG Steak Sauce** 138

Simply Grilled

Maine Lobster 48

Faroe Island Salmon** 35

Black Bass 35

Beef Tenderloin** 45

*Served with blistered shishito peppers and choice of
citrus chili emulsion, black pepper condiment, buttery hot sauce
or green chili ferment*

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Dessert

Almond Cake, Strawberry Preserves

Warm Chocolate Cake 14

Rhubarb Almond Tart with Vanilla Ice Cream

Jumbo Chocolate Chip Cookie 9

Sorbet & Ice Cream 3

Passionfruit, Cranberry, Raspberry - Sorbet

Vanilla, Cinnamon, Salted Caramel - Ice cream

LADURÉE

Macarons (2.80 each or 15 for Full Assortment)

Chocolate, Salted Caramel, Raspberry, Vanilla, Pistachio or Lemon

Dessert Wines & Ports

Carmes De Rieussec Sauternse 2016, FR 22

Moscato D'Asti Moncalvina, 2016, Fiori, IT. 12

Inniskillin Vidale Icewine 2017, CA 30

Van Zellers 10 Year Tawny Port, NV, Portugal 19

Organic Teas 6

Chamomile

Mint

Sencha

Coffee

Coffee 6

Cappuccino 8

Espresso 6