

TABLE SNACKS

Charcuterie and Cheese Board	18
Acorn Fed Cinco Jotas Iberico Jamon	22
Sweet Pea Guacamole with Toasted Sunflower Seeds Warm Crunchy Tortillas	14
Shishito Peppers, Sea Salt and Sesame	10

LIGHT & BRIGHT

Tender Lettuce and Sprouts Salad Sherry Shallot Vinaigrette	12
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Endive Salad with Pear, Apple, Blue Cheese Dressing and Herbs	16
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	22
Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette	16

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce Rosemary Aioli	10
Cinco Jotas Jamon and Manchego Cheese Fritters	15
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	20
Crunchy Calamari, Aji Amarillo Dip, Cilantro and Basil Salt	17
Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs	21

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	14
Black Truffle and Fontina Cheese	24
Spinach and Manchego Cheese Pizza, Espelette Pepper	17

MASA & TORTILLAS

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	14
Griddled Florida Black Grouper Tacos Aioli and Cabbage-Chili Pickle	19
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	20

GRILLED & ROASTED

Roasted Grouper, Kambu, Herb Butter Fingerling Potatoes and Bok Choy	37
Maine Lobster, Habanero-Lime Sauce, Corn Cucumber, Mint	54
Arroz con Pollo, Crackling Skin and Lemon Zest	29
Grilled Beef Tenderloin, Red Chili Butter Spinach with Toasted Sesame Seeds*	49

VEGETABLES

Potato Puree with Queso Fresco and Sea Salt	10
Broccoli Rabe with Sofrito and Citrus	10
Seasonal Vegetables with Salsa Verde, Lime Organic Brown Rice	19

*A service charge of 18% will be added to your check

DINNER

DESSERT

JG Warm Valrhona Chocolate Cake, Vanilla Ice Cream	12
Tres Leches Cake, Glazed Apples, Green Apple Meringue	11
Cookie Plate: Salted Chocolate Chip, Dulce de Leche Alfajor and Strawberry Cookie	15
Churros with Pineapple Cajeta	15