

LIGHT & BRIGHT

Sweet Pea Guacamole with Toasted Sunflower Seeds Warm Crunchy Tortillas	14
Spicy Tuna Tartare, Black OliveS Cucumber and Avocado*	22
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Maitake Mushrooms with Goat Cheese Fresno Pepper Vinaigrette	16

SALAD

Tender Lettuce and Sprouts Salad Sherry Shallot Vinaigrette	12
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Add Grilled Chicken 10 Grilled Salmon 14 Grilled Shrimp 16	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce Rosemary Aioli	10
Shishito Peppers, Sea Salt and Sesame	10
Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs	21
Cinco Jotas Jamon and Manchego Cheese Fritters	15
Crunchy Calamari, Aji Amarillo Dip, Cilantro and Basil Salt	17

\*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

TORTILLAS & SANDWICHES  
(All Sandwiches are served with fries)

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
Pepper Jack Cheeseburger, Smashed Avocado Crunchy Onions and House Dressing*	22
Crispy Chicken Sandwich, Cherry Peppers, Mayonnaise Yuzu Pickles	19

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

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

LUNCH