

JEAN-GEORGES AT

TOPPING ROSE HOUSE

Restaurant Week Prix Fixe 44

First Course

(Choice of)

Kale Salad
Serrano Chili, Parmesan and Lemon

Tuna Tartare
Avocado, Spicy Radish, Ginger Marinade

Butternut Squash Soup
Mushrooms and Chives

Second Course

(Choice of)

Faroe Island Salmon
Maitake Mushroom, Leeks and Chili-Garlic Emulsion

Roasted Organic Chicken
Potatoes, Lemon, Olive Oil, Black Pepper and Herbs

Campanelle
Caramelized Brussels Sprouts, Basil Pistachio Pesto

Dessert

(Choice Of)

Warm Chocolate Cake, Vanilla Ice Cream

Pumpkin Sundae, Mini Roasted Pumpkin
Caramel Toasted Meringue, Spiced Pecans

Jumbo Chocolate Chip Cookie

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Paul Eschbach