

JEAN-GEORGES AT

TOPPING ROSE HOUSE

Restaurant Week \$44

FIRST

Watercress, Cucumber, Snap Pea and Ginger Salad

Local Fluke Crudo
Habanero Vinaigrette

Spring Pea Soup,
Parmesan Foam

SECOND

Campanelle Pasta
Spring Peas, and Basil Pistachio Pesto

Roasted Faroe Island Salmon
Asparagus, Black Bean Vinaigrette

Chili Garlic Marinated Grilled Chicken
Piperade

THIRD

Warm Chocolate Cake
Vanilla Ice Cream

Almond Cake
Strawberry Compote, Strawberry Sorbet

Jumbo Chocolate Chip Cookie

Chef/Proprietor Jean-Georges Vongerichten
Executive Chef Paul Eschbach