

PARIS CAFE

by Jean-Georges

SALADS

add chicken 15, shrimp 18, salmon 19 or ny strip steak 22

CAESAR 18

parmesan cheese, sourdough croutons

SHAVED BROCCOLI & KALE 19

grainy mustard dressing, parmesan cheese, hard boiled egg

BEET GREEK 20

feta, black olives, red wine vinaigrette

ESCAROLE & APPLE 20

gorgonzola & basil

APPETIZERS

CRISPY SALMON SUSHI 24

chipotle emulsion, soy glaze

BURRATA & FIG 22

fig compote, olive oil, tarragon

CRISPY CALAMARI 20

parmesan cheese, lemon, salsa verde

YELLOWFIN TUNA TARTARE 26

ginger dressing, avocado, radish

BUTTERNUT SQUASH SOUP 18

wild mushrooms

MEATBALLS 20

smoked chili tomato ragu
parmesan cheese

PIZZA & MORE...

TOMATO & MOZZARELLA 22

basil, chili flakes

SPINACH & HERB 24

goat, fontina & parmesan cheese

BROCCOLI RABE, CHORIZO & THREE CHEESE 25

fontina, parmesan, mozzarella cheese

BLACK TRUFFLE 26

fontina cheese, farm fresh egg

CHEDDAR CHEESEBURGER 28

yuzu pickles, frizzled onions

ROASTED CAULIFLOWER 22/28

turmeric tahini, cous cous

SIDES

BROCCOLI RABE 12

lemon, chilli

MASHED POTATOES 12

sweet butter

BRUSSELS SPROUTS 13

chili, mint, aged pecorino cheese

FRENCH FRIES 10

herbs

SAUTEED WILD MUSHROOMS 13

glazed with white wine butter

DESSERT

BITTERSWEET CHOCOLATE PUDDING 16

chantilly cream

JUMBO CHOCOLATE CHIP COOKIE 12

sea salt

OLIVE OIL CAKE 16

fig jam, lemon sorbet

SORBET & ICE CREAM 12

strawberry or passion fruit sorbet, vanilla, pistachio, strawberry
blackberry or pumpkin ice cream