

Salads and Soup

Escarole and Apple Salad, Gorgonzola and Basil 14

Broccoli and Kale Salad, 6 Minute Egg, Croutons
Mustard Vinaigrette with Herbs 15

Warm Three Grain Salad, Mushrooms
Roasted Delicata Squash and Green Chili Dressing 16

Butternut Squash Soup, Sourdough Croutons and Basil 12

Appetizers

Spicy Tuna Tartare Lettuce Cups, Avocado and Shiso 19

Madai Carpaccio, Lemon Granite
Horseradish , Olive Oil and Sea Salt 20

Baby Beets and Cranberry, Endive
Ice Wine Vinegar and Tarragon 18

Warm Seafood Salad, Avocado
Citrus-Shallot Dressing and Parsley 21

Peekytoe Crab Dumplings
in Meyer Lemon-Celeriac Infusion with Ginger 19

Fish

Poppysseed Crusted Faroe Island Salmon
Carrot-Coconut Sauce, Roasted Carrots and Basil 26

Black Sea Bass Steamed with Mushrooms
Potato Puree, Spicy-Herbal Broth 29

Maine Lobster Roasted in the Shell with Herb Butter
Fries and Lemon 42

Meat

Crispy Skin Organic Chicken, Lemon and Olive Oil Glazed
Potatoes, Fried Onions and Potato Skins 25

Roasted Duck Breast, Hibiscus and Honey Glazed Pumpkin
Wild Rice and Turnips 32

Snake River Farms Wagyu Beef Tenderloin, Roasted Cabbage
Sesame and Chili Emulsion 35

Sides 8

Roasted Brussels Sprouts, Poblano Vinaigrette
Parmesan and Basil

Steamed Broccoli with Garlic, Pistachio and Chili
Wild Rice, Turnips and Ginger

Mashed Potatoes

Fries with Herbs

Daily JoJo Classics

Monday

Tuna Tartare, Gaufrette Potato and Chive Oil 19

Roasted Chicken with Green Olives, Ginger and Saffron

Chickpea Fries 25

Tuesday

Potato and Goat Cheese Terrine, Arugula Juice 18

Roasted Hake, Vegetable Marinere with Sauce Aromates 25

Wednesday

Warm Shrimp Salad, Mesclun, Avocado and Champagne Vinegar Dressing 22

Venison "Poire au Lard," Savoy Cabbage and Fingerling Potatoes 32

Thursday

Foie Gras and Green Peppercorn Terrine, Haricots Verts
and Lemon Zest Salad 23

Slowly Cooked Salmon, Mashed Potatoes, Black Truffle Vinaigrette
and Brussels Sprouts 26

Friday

Cornmeal Crusted Pork Cheeks, Black Bean Salad and Arugula Oil 18

Steamed Black Sea Bass, Carrot Confit with Cumin and Orange 32

Saturday

Shrimp Dusted with Orange Zest, Artichoke and Arugula 22

Rack of Lamb with 7 Spices, Cucumber Mint Relish 35