

# LE JARDINIER

PERSIAN CUCUMBER, MONTAUK FLUKE CRUDO, CRISPY BLACK RICE 24

GARDEN SALAD, SHEEP'S MILK YOGURT, SPICED LAVASH 18

BABY GEM LETTUCE, BLACK MISSION FIGS, CITRUS 18

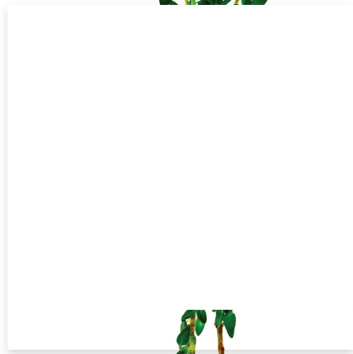
HEIRLOOM TOMATOES, STONE FRUITS, BURRATA 18

CHILLED PEA VELOUTE, RAZOR CLAMS, MINT 19

FRENCH WHITE ASPARAGUS, BLOOD ORANGE, BUCKWHEAT 21

BABY CARROTS, SNAP PEAS, SPRING ONIONS, MAINE SCALLOPS 22

GRILLED GREEN ASPARAGUS, WATERCRESS, CRÈME FRAICHE 22



PEARLED FARRO RISOTTO, VIOLET ARTICHOKE, PEAS, SMOKED PAPRIKA 28

FINGERLING GNOCCHI, WATERCRESS, PARMESAN, RADISH 26

MONTAUK BASS, FENNEL, TOMATO CONFIT, MEYER LEMON 38

DOVER SOLE, LEMONGRASS, LEEKS (FOR TWO) 78

ROASTED LOBSTER, CHERRY SMOKED POTATOES, CORALLINE BISQUE 42

HERITAGE CHICKEN, RAMPS, VIN D'ARBOIS, SHALLOT COULIS 34

BAVETTE AU JUS, TURNIP, HORSERADISH, BROCCOLINI 44

LE JARDINIER CHEESE SELECTION 27

LEMON MERINGUE TART, CITRUS MARMALADE 15

BLUEBERRY/ LEMONGRASS DUO, EGG-LESS MERINGUE 15

DARK CHOCOLATE, WARM SALTY CARAMEL SABAYON 15

STRAWBERRIES WITH STRAWBERRY MOUSSE, HERB GRANITE 15

WARM RHUBARB PIE, RHUBARB SHERBET 15

MANGO CREMEUX, COCONUT SORBET 15

PLANT BASED ICE CREAM 15

chocolate & rice milk / pistachio & cashew milk / coffee & rice milk

*CREATED BY ALAIN VERZEROLI*

*CHEF DE CUISINE ANDREW AYALA*

*OUR GLUTEN FREE BREADS ARE BAKED DAILY IN HOUSE BY TETSUYA YAMAGUCHI*