

## smoothies

### pollen +

pine pollen, jungle peanut butter, dates, banana, almond milk

### sea buckthorn

sea buckthorn, ginger, saffron, banana, agave  
tahitian vanilla bean

### pear & young ginger

market pear, young ginger, cocojune coconut yogurt  
bee pollen, local honey, tahitian vanilla bean

## cold pressed organic juices

### green glow

kale, spinach, cucumber, granny smith apple, lemon

### root reboot

beet, carrot, ginger, lemon

### ginger shot

### young thai coconut water

## for the table

green chickpea hummus, mint, whole wheat pita & crudité

shallot labneh dip, spearmint & nigella, golden potato chips, crisp radish

dosa, yogurt, avocado, sprouts

dosa, fermented turmeric sambal, coriander-mint chutney

pineapple chutney

## light and fresh

crunchy lettuces, sunflower champagne vinaigrette, green herbs

market beets, avocado purée, flavors of tartare

avocado lettuce cups, toasted cumin, serrano & lime, pepitas

## warm and sustaining

### cornmeal crusted maitake & king oyster mushroom

cultured cashew, lime leaf, passion fruit, aji dulce pepper sauce

wood roasted baby artichoke, fermented sea rose & saffron, citrus

pine nut crumbs

white asparagus with whipped sunchoke, kumquat, olive

beluga lentils, sautéed in black vinegar and aromatic chili oil

lemon braised fingerling yam, broccoli & cilantro stems

whole roasted cauliflower, turmeric tahini, za'atar, date molasses

pomegranate, red zhug, fresh herbs, pistachio

mushroom walnut bolognese, carrot paccheri, celery, mint

soft tofu with ramp-ginger condiment and morel mushroom

herbal basmati, fava bean, fava leaves, green garlic, marcona almond, lime

## desserts

pink grapefruit gelée and granité

matcha creme brûlée

chocolate cherry cake, amarena cherries, chocolate pudding

gluten free and vegan options available

consuming raw or undercooked eggs may increase your risk of foodborne illness O318

chef/proprietor jean-georges vongerichten

executive chef neal harden