Cold Starters

Freshly Shucked Blue Point Oysters
Crab and Avocado Salad
Beet Jus, Pistachio Oil
Seared Ahi Tuna
Citrus Sour Cream, Sevruga Caviar
Foie Gras Terrine
Five Spice Plum Compote
Mixed Greens, Lavender Balsamic Vinaigrette
JER-NE Caesar Salad
Bento Box
Five Unique Appetizer Samples
Seafood Sampler for Two
Lobster, Oysters, Clams, Shrimp, Selection of Sauces

Main Course

Pasta Inspiration of the Day
Pan Fried Chilean Sea Bass
Caramelized Fennel, Balsamic and Caviar Oil
Arctic Char
Kumquat Chutney, Apple and Foie Gras
Seared Monkfish
Lemon and Anchovy Risotto, Sweet Pea Sauce
Grilled Veal Chop
Wild Mushrooms, Crispy Sweetbread, Truffle Jus
Dry Aged 10 oz. NY Strip Steak
Potato and Shallot Confit, Shallot Sauce
Filet Mignon
Red Pepper Sauce, Mashed Potatoes with Truffle Oil
Filet Mignon and Maine Lobster Tail
Turnips and Herb Butter
Roasted Australian Lamb Loin
Goat Cheese Eggplant, Garlic Mustard Reduction
Roasted Cornish Hen and Shrimp
Raisin Leek Stew, Natural Jus

Sides

Mashed Potatoes with Truffle Oil
Pickled Cucumber Salad with Coriander
Sautéed Mixed Beans with Garlic

Restaurant JER-NE

Please be informed that consumption of under-cooked foods such as raw eggs (traditional Caesar salad), soft boiled eggs and ground beef, may pose certain health risks.