


JARDIN

DINNER


Cold Socializing

Yellowtail Tartare* , serrano chili, shallot, ginger coconut sauce, sesame lavosh	19
Beau Soleil Oysters* , black pepper mignonette, lemon ears	20
Jumbo Lump Crab* , grapefruit emulsion, roasted tomato, avocado, tarragon oil	19
Beet Tartare , yuzu kosho, cilantro, radish sprouts, nori chips 	14
Prime New York Strip Beef Carpaccio* , Parmesan cheese, potato croquette, micro arugula, truffle vinaigrette	18

Hot Socializing

Buffalo Cauliflower , roasted lipstick peppers, vegan blue cheese dressing	14
Crispy Shrimp* , broccolini, spicy tomato lime aioli	24
Warm Maine Lobster Roll , brioche roll, celery leaf, brown butter aioli	22
Buttery Warm King Crab Legs* , guajillo chili purée, watercress, lemon aioli	26
“Bacon & Eggs”* , Kurobuta pork belly, quail eggs, kimchi fried rice, black garlic aioli	16
Grandmother’s Chicken Meatballs , baked in tomato sauce, ricotta cheese	14
Roasted Portuguese Octopus* , tomato aioli, dried chorizo, frisée, duck fat potatoes	20
Margherita Flatbread , basil, fresh mozzarella, Parmesan cheese	15
Butternut Squash Flatbread , butternut squash, roasted brussels sprouts, Tuscan kale 	15
White Flatbread , fennel sausage, garlic purée, broccolini, clams	15

Soup & Salads

White Bean Soup , Tuscan kale, plum tomatoes, Parmesan cheese	10
Chicken Noodle Soup , butter noodles, poached chicken, double chicken broth	10
Arugula Salad † , shaved fennel, vegan ricotta, pine nuts, lemon vinaigrette 	14
Jardin Caesar , shaved Grana Padano, garlicky croutons	14
Chopped Kale , roasted Fresno peppers, smoked almonds, brioche croutons, manchego cheese, sherry vinaigrette	14
Roasted Beets , smoked salmon, pickled beets, fresh horseradish, watercress	15
Avocado Salad , hothouse tomatoes, hearts of palm, buttermilk onions, yellow miso vinaigrette	15

Executive Chef—Joseph Zanelli

 - Vegan

*consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.

† Contains nuts.

Entrées

Short Rib Ravioli , fresh horseradish, arugula, Parmesan cheese, port glaze	24
Rigatoni Pasta , tomato braised heritage pork, Pecorino	22
Cavatappi Pasta , oven roasted tomato, saffron fennel sauce	21
Red Curry Braised Tempeh , Japanese eggplant, mizuna lettuce, rice wine dressing	19
Organic Salmon* , herb crust, vegetable quinoa, confit lemon sauce	26
Pan Seared Striped Bass* , littleneck clams, braised escarole, ginger pork broth	27
Oven Baked Prawns* , jasmine rice, basil pesto, Espelette pepper, tomato soffrito	28
Fish Fry , bass, sea shore fries, lemon caper aioli	24
Sea Scallop Cioppino* , lump crab, squid, garlic bread	29
Jidori Chicken Breast* , smashed potatoes, blue lake beans, garlic hatch chili sauce	27
Grilled Kurobuta Pork Chop* , mushroom ragout, orange sage sauce	35
Jardin Burger* , house pork belly, cheddar cheese, tomato umami aioli	20
Turkey Burger* , roasted tomato aioli, avocado	20
Tuscan Short Ribs , creamy polenta, celery root, citrus gremolata	26
Charred Filet Mignon* , parsnip purée, grilled broccolini, chimichurri sauce	45
American Wagyu Ribeye Cap* , arugula salad, duck fat potatoes, trumpet mushrooms, au poivre sauce	45

Sides

Oven Baked Mac & Cheese , country ham	8
Brussels Sprouts , cipolini onions, herb butter	8
Broccolini , roasted tomatoes, garlic, chili flakes	8
Roasted Cauliflower , wine soaked raisins, fennel, herb bread crumbs	8
Caramelized Onion Custard † , foie gras, toasted pistachios, sherry glaze	8
Shrimp Scampi , garlic butter	10
South African Lobster Tail*	24

Jardin Prix Fixe

Amuse-Bouche

Choice of

Chopped Kale

roasted Fresno peppers, smoked almonds, brioche croutons, manchego cheese, sherry vinaigrette

Roasted Beets

smoked salmon, pickled beets, fresh horseradish, watercress

Roasted Portuguese Octopus*

tomato aioli, dried chorizo, frisée, duck fat potatoes

Choice of

Organic Salmon*

herb crust, vegetable quinoa, confit lemon sauce

Organic Jidori™ Chicken

smashed potatoes, Blue Lake beans, garlic hatch chili sauce

American Wagyu Ribeye Cap*

arugula salad, duck fat potatoes,
trumpet mushrooms, au poivre sauce (supplemental charge 12)

Choice of

Butterscotch Maple Bourbon Pudding

Housemade butterscotch pudding with bourbon maple cream and bacon almond brittle

Cinnamon Sugar Donuts

caramelized dipping sauce

ALLERGEN GUIDE DINNER

Cold Socializing

Yellowtail Tartare* , serrano chili, shallot, ginger coconut sauce, sesame lavosh	SN	19
Beausoleil Oysters* , black pepper mignonette, lemon ears	DEGN	20
Jumbo Lump Crab* , grapefruit emulsion, roasted tomato, avocado, tarragon oil	DGN	19
Beet Tartare , yuzu kosho, cilantro, radish sprouts, nori chips	DEFSN ✓	14
Prime New York Strip Beef Carpaccio* , Parmesan cheese, potato croquette, micro arugula, truffle vinaigrette	FSN	18

Hot Socializing

Buffalo Cauliflower , roasted lipstick peppers, vegan blue cheese dressing	DEFN ✓	14
Buttery Warm King Crab Legs* , guajillo chili purée, watercress, lemon aioli	GN	24
Roasted Portuguese Octopus* , tomato aioli, dried chorizo, frisée, duck fat potatoes	DSN	20

Soup & Salads

White Bean Soup , Tuscan kale, plum tomatoes, Parmesan cheese	EFSN	10
Arugula Salad † , shaved fennel, vegan ricotta, pine nuts, lemon vinaigrette	DEFSG ✓	14
Chopped Kale , roasted Fresno peppers, smoked almonds, brioche croutons, manchego cheese, sherry vinaigrette	EFS	14
Roasted Beets , smoked salmon, pickled beets, fresh horseradish, watercress	SGN	16
Avocado Salad , hothouse tomatoes, hearts of palm, buttermilk onions, yellow miso vinaigrette	ESN	15

Entrées

Short Rib Ravioli , fresh horseradish, arugula, Parmesan cheese, port glaze	FSN	24
Rigatoni Pasta , tomato braised heritage pork shoulder, Pecorino	FSN	21
Organic Salmon* , herb crust, vegetable quinoa, confit lemon sauce	ESN	26
Pan Seared Striped Bass* , littleneck clams, pork belly, braised escarole, ginger broth	EGN	27
Oven Baked Prawns* , jasmine rice, basil pesto, Espelette pepper, tomato soffrito	DE	28
Jidori Chicken Breast* , smashed potatoes, Blue Lake beans, garlic hatch chili sauce	EFSN	27
Grilled Kurobuta Pork Chop* , mushroom ragoût, orange sage sauce	EFSGN	35
Tuscan Short Ribs , creamy polenta, celery root, citrus gremolata	EFSN	26
Charred Filet Mignon* , parsnip purée, grilled broccolini, chimichurri sauce	EFSGN	45
American Wagyu Rib Eye Cap* , arugula salad, duck fat potatoes, trumpet mushrooms, au poivre sauce	EFSGN	45

Sides

Brussels Sprouts , cipolini onions, herb butter	EFSGN	10
Broccolini , roasted tomatoes, garlic, chili flakes	EFSN	10
Roasted Cauliflower , wine soaked raisins, fennel, herb bread crumbs	EFSN	10

✓ - Vegan • D - Dairy Free ^D • E - Egg Free ^E • F - Fish Free ^F • S - Shellfish Free ^S • G - Gluten Free ^G • N - Nut Free ^N

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JARDIN

DESSERT

Pecan Bread Pudding à la mode*

Warm brioche bread pudding, candied pecans,
rum butter sauce & vanilla bean ice cream

10

Spiced Pear Crostata

Fresh baked pears with ginger and spices in crostata crust

16

Mini Beignet Box

Cinnamon sugar mini doughnut holes served with raspberry sauce

10

Butterscotch Maple Bourbon Pudding

Housemade butterscotch pudding with bourbon maple
cream and bacon almond brittle

10

“Fleur” Chocolate Cake

Layered dark chocolate mousse & moist chocolate cake
in edible chocolate flower pot

16

Healthy Low-Calorie Citrus Verrine

Lightened lemon cream, citrus compote,
crisp Breton cookie, grapefruit sorbet

10

Vegan Tapioca

coconut tapioca topped with fresh tropical fruit

10

Seasonal Ice Creams & Sorbets*

Vanilla, Chocolate, Pistachio, Rum Raisin, Pomegranate,
Blood Orange, Caramel Apple Cider

10

Executive Chef—Joseph Zanelli

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