



jonathans

**Tomato & Asiago Ravioli**

With Pepperonata, Fennel, Green Olive and Garlic Spinach



**Mixed Organically Grown Field Greens**

With Toasted Pumpkin Seeds & Grapes in a Cranberry Citronette



**'USDA' Prime Grilled New York Strip Steak**

With Sesame Glazed Shrimp, Chili Crisp Greens,  
Jasmine Rice and a Triple Peppercorn Sauce

OR

**Pan Roasted Striped Bass Filet "Grenobloise"**

On Butterkin Squash Mousse, Sea Asparagus, Shaved Fennel, Grapefruit Coulis  
And Seabuckthorn-Hazelnut Beurre Noisette

OR

**Cornish Hen "Au Riesling"**

With Smoked Bacon, Wild Mushrooms, Pearl Onions, Fingerling Potatoes,  
Haricots Verts in a Rich Riesling Sauce



**Blueberry & Lemon Cheesecake** In Rich Shortbread Crust

With Blueberry Compote & Candied Lemon

Menu #1B-\$77



**Braised Prime Beef “Barbacoa” Miniature Tacos**  
With Spicy Radish Relish & Manchego Cheese



**Jonathans’ European Caesar Salad** with Romaine, Belgian Endive,  
Radicchio, Bacon, and a Crisp Parmigiano Reggiano Chip



**‘USDA’ Prime Grilled New York Strip Steak**  
With Pommés Purée, Haricots Verts, Wild Mushrooms  
And Triple Peppercorn Port Sauce

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Apple Buttered Farro,  
Brussel Sprout Purée, Asparagus & Kale-Walnut Pesto

OR

**Cornish Hen “Au Riesling”**  
With Smoked Bacon, Wild Mushrooms, Pearl Onions, Fingerling Potatoes,  
Haricots Verts in a Rich Riesling Sauce



**Chocolate Mousse Cake**  
With Milk Chocolate And Dark Chocolate

Menu#2B-\$76



jonathans

**Sautéed Wild Gulf Shrimp**

On Minted-Orange & Olive La Perla Cous Cous with Sauce Romesco,  
Toasted Hazelnuts & Micro Greens



**Mixed Organically Grown Field Greens**

With Toasted Pumpkin Seeds & Grapes in a Cranberry Citronette



**Rabbit Confit Aux Moutarde**

With Wild Mushrooms, Roasted Cauliflower, Haricots Verts, Pommes Purée  
And Crunchy Mustard Sauce

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Apple Buttered Farro,  
Brussel Sprout Purée, Asparagus & Kale-Walnut Pesto

OR

**Roasted Butterkin Squash Risotto**

With Spinach, Leeks & Pumpkin Seed Gremolata



**Blueberry & Lemon Cheesecake**

In Rich Shortbread Crust with Blueberry Compote & Candied Lemon

Menu #3B-\$75



jonathans

**Pan Roasted Sea Scallops** with Wild Mushrooms, Baby Spinach,  
And Chestnut Coulis in a Smoked Bacon-Maple Dashi



**Warm Almond Crusted French Soft-Ripened Goat Cheese Salad**  
With Pickled Plums & Dressed in a Cranberry Citronette



**Roasted Australian Lamb Rack** on Crunchy Mustard Cauliflower “Boulangier”,  
Oyster Mushrooms, Haricots Verts, Sweet Garlic Sauce & Beet Relish

OR

**Pan Roasted Striped Bass Filet “Grenobloise”**  
On Butterkin Squash Mousse, Sea Asparagus, Shaved Fennel, Grapefruit Coulis  
And Seabuckthorn-Hazelnut Beurre Noisette

OR

**Grilled Filet of ‘AAA Angus’ Beef Tenderloin**  
On Roasted Cauliflower & Pommés Purée with Escargot Bourguignonne Ragoût



**Classic Pecan Pie**  
Sweet, Dark Pecan Filling in a Flaky Pastry

OR

**Chocolate Mousse Cake**  
With Milk Chocolate And Dark Chocolate

Menu #4B-\$87



jonathans

**Tomato & Asiago Ravioli**

With Pepperonata, Fennel, Green Olive and Garlic Spinach



**Warm Almond Crusted French Soft-Ripened Goat Cheese Salad**

With Pickled Plums & a Cranberry Citronette



**New York Steak of 'Prime USDA' Beef aux Frites**

Persillade Pommes Frites & a Peppercorn Porto Sauce

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Apple Buttered Farro,  
Brussel Sprout Purée, Asparagus & Kale-Walnut Pesto

OR

**Cornish Hen "Au Riesling"**

With Smoked Bacon, Wild Mushrooms, Pearl Onions, Fingerling Potatoes,  
Haricots Verts in a Rich Riesling Sauce



**Chocolate-Raspberry Devil's Food Cake**

With Layers of Chocolate and Raspberry Buttercream

Menu #5B-\$74



jonathans

**Jonathans' Caesar Salad** with Romaine, Herbed Croutons,  
Bacon, and a Crisp Parmigiano Reggiano Chip

OR

**Sautéed Wild Gulf Shrimp**  
On Minted-Orange & Olive La Perla Cous Cous with Sauce Romesco,  
Toasted Hazelnuts & Micro Greens

OR

**The "Waldorf"**  
On Roquefort Coulis with Fuji Apples, Celery Hearts, Grapes, Toasted Walnuts  
In a Chestnut-Empire Cider Vinaigrette



**Grilled Filet of 'AAA Angus' Beef Tenderloin**  
With Wild Mushrooms, Pommes Purée, Haricots Verts & 'Merchant de Vin'

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Apple Buttered Farro,  
Brussel Sprout Purée, Asparagus & Kale-Walnut Pesto

OR

**Tomato & Asiago Ravioli**  
With Pepperonata, Fennel, Green Olive and Garlic Spinach



**Classic Pecan Pie**-Sweet, Dark Pecan Filling in a Flaky Pastry

OR

**Chocolate Mousse Cake** with Milk Chocolate And Dark Chocolate