

Jelsomino

SASHIMI

3 pieces

Snapper

Smoked sea salt, pickled watermelon rind, lemongrass

6

Scottish Salmon

Tomato, ginger, micro onion

7

Octopus

Kimchee, anise syrup, buzz buttons

8

Diver Scallop

Shaved fennel, orange vinaigrette, Hawaiian pink salt

10

Big Eye Tuna

Ponzu, kalamata salt, candied shoga

11

NIGIRI

2 pieces

Spanish Tamago

Roasted pepper aioli, chorizo, manchego crème

6

Lox

House smoked salmon, cream cheese "pop", caper salt

7

Shrimp

Black caviar, bacon emulsion, piquillo pepper

8

Sea Urchin

Myoga, lime zest, celery

9

Unagi

Smoked eel sauce, micro-cilantro, turmeric salmon crackling

9

SIGNATURE ROLLS

Vegetarian 14

Marinated tofu tempura, avocado, carrot, cucumber, bell pepper, Asparagus and pepper flake ponzu, sauce

Salmon 17

Ginger, garlic, cilantro infused salmon with watermelon, avocado, and scallion pistou

Yucca Shrimp 18

Golden fried wrapped shrimp, chayote, guava gelee and emulsified cilantro-garlic

Pork and Eel 19

Crispy Nueske bacon atop BBQ eel, pickled red onion, green pepper and garlic chips

Kimchee Snapper 19

Florida snapper layered atop a roll with cucumber, surimi, and honey mango, paired with yuzu-ginger sauce

Aji Panca Tuna 21

Spicy tuna, jalapeno pearls, sweet plantain, edamame crunch and anise-pepper sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Executive Chef Mario Roca

Jelsomino

SMALL PLATES

Oysters.....ea-3 <i>Mignonette pearls, spicy bubbles, tobiko</i>	Tuna Hand Rolls.....12 <i>Crisp wonton, black caviar, bacon emulsion</i>
Tempura.....8 <i>Market vegetables, shishito pepper, ginger mayo</i>	Tiradito.....12 <i>Spiced popcorn, sweet potato, jalapeno pearls</i>
Bacalao Fritters.....8 <i>Parmesan, garlic-cilantro emulsion, yucca</i>	Carpaccio.....13 <i>Tongue, balsamic caviar, arugula</i>
Pesto Shrimp.....12 <i>Goat cheese panna cotta, garlic crostini, tomato</i>	Tuna Tataki.....14 <i>Cucumber caviar, citrus-soy dressing, mango salad</i>

SEAFOOD TOWER

24 market oysters, 3 lb Maine lobster, 12 langoustines poached in cort bouillon, 2oz black caviar, 2oz salmon roe, Horseradish, mignonette caviar, cocktail sauce, shallots, egg, crème fraiche and blinis with a shot of Russian Standard Vodka per guest.

750

SUSHI TOWER

Chef selection of the freshest fish in various styles. Signature rolls and nigiri are added in abundance. Can be tailored to suit 4 or 8 guests. An eye catching treat of the best our Jelsomino sushi chef has to offer.

Petite 155/ Grand 265

DESSERTS

Ice Cream and Sorbet

Strawberry, Vanilla bean, Chocolate, Mango or Orange.....7

Marky's Artisanal Sweets..... 9

Macaroon, truffles, fruit gelee

Ricotta Cheesecake.....11

Cardamom, strawberry foam, yuzu marmalade

Grandmother Cake.....11

Lemon crème, brulee banana, pignoli nuts

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Chocolate Lava Cake.....13
Horchata foam, lemongrass gastrique, macadamia brittle

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Pairings

Perrier-Jouët

~Grand Brut~

Fresh and lively with spiraling bubbles and a delicate bouquet

Accompanied by Petite Savory

295

~Blason Rose~

Round and luscious flavors come on like a cherry cordial; seductive, elegant and textured.

Accompanied by Petite Sweet

315

~Fleur Brut~

Aromas of hibiscus, fresh brioche and apple are in abundance on the nose of this champagne.

Accompanied by Petite Zakuski

450

~Fleur Rose~

Pale orange-pink, spicy strawberry and raspberry aromas are complicated by blood orange, floral and smoky mineral qualities.

Accompanied by Grande Savory

925

~Blanc de Blancs~

Exceptional, beautifully crafted Champagne, with rich yet delicate notes, rounded yet refined; floral motifs of hawthorn and acacia lead into citrus and tropical notes.

Accompanied by Grande Sweets

1400

Russian Standard Vodka

~ORIGINAL~

The perfect balance of smoothness and wheat balance

Accompanied by Pickled and Fresh Market

Vegetables

350

~PLATINUM~

The subtle and balanced notes are rounded with citrus and sweet spices for a clean finish

Accompanied by Petite Zakuski

425

~IMPERIA~

Ultra Pure and Silky smooth this crystal Quartz filtered vodka has hints of Vanilla and wheat

Accompanied by Grande Sweets

575

~GOLD~

Containing hints Siberian golden root extracts will leave your mouth feeling soft and sweet.

Accompanied by Grande Savory

600

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Tiers

Zakuski

Smoked salmon, duck confit, caviar blinis, pickled and fresh market vegetables, artisanal cheeses, cured meats, and chocolate petite fours

Petite: 85 / Grande: 125

Petite Savory

Artisanal cheeses, cured meats, marinated vegetables, smoked salmon, croquettes, assorted olives

95

Grande Savory

Jamon Iberico, smoked salmon, artisanal cheeses, cured meats, marinated vegetables, duck pate,

Yuzu Marmalade and Farmer's pate

145

Petite Sweet

Seasonal and dried fruits, assorted berries, Petite Belgian sweets, Parisian macaroons and Chocolate truffles

65

Grande Sweet

Exotic and seasonal fruits with chocolate hazelnut fondue. Belgian chocolates, Parisian macaroons and a selection of truffles

105

Caviar

All Caviar served with homemade blinis, chopped eggs, brunois shallots and crème fraiche.

2oz. / 5oz.

Salmon Roe.....	20 / 45
American Sevruga.....	50 / 120
American Sturgeon.....	75 / 170
Siberian Sturgeon.....	125 / 300
Karat Amber Russian Osetra.....	180 / 400
Karat Gold Russian Osetra.....	225 / 550
Chef's Tasting Selection.....	650

Chef's tasting will include 1oz of 5 different caviars of the chef's selection and will be presented with the accompaniments.

Specialty Items, Sweets and Caviar provided by Marky's, Purveyor of Fine Foods

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Bottle Service

VODKA

Russian Standard.....	325
Russian Standard Platinum.....	375
Imperia.....	425
Russian Standard Gold.....	500
Belvedere.....	375
Belvedere Magnum.....	750
Grey Goose & flavors.....	375
Grey Goose Magnum.....	750
Ketel One.....	375
Ciroc & flavors.....	375
Beluga Noble.....	375
Beluga GOLD Line.....	500

TEQUILA

Patron Silver/Reposado/Anejo.....	375
Patron XO Cafe.....	375
Patron Gran Platinum.....	750
Don Julio Blanco/Reposado/Anejo.....	350
Don Julio 1942.....	850
Don Julio REAL.....	1,500

GIN

Bombay Sapphire.....	350
Hendrick's.....	375

WHISKEY

JWBLACK.....	375
JWGOLD.....	550
JWBLUE.....	800
Chivas 12 years.....	375
Chivas 18 years.....	450
Yamazaki 12 yr (Japan).....	350
Yamazaki 18 yr (Japan).....	700
Macallan 12 years.....	400
Macallan 15 years.....	500
Macallan 18 years.....	750
Macallan 21 years.....	950
Brekenridge Bourbon.....	350

RUM

Malibu.....	300
Pyrat Rum XO.....	325
Ron Zacapa 23.....	350
Mount Gay XO.....	350

COGNAC

Hennessy VSOP.....	400
Hennessy XO.....	750
Hennessy Paradis.....	2,500
Remy Martin 1738.....	350
Remy Martin VSOP.....	400
Remy Martin XO.....	750
Remy Martin "Louis XIII".....	5000

½ oz.....	100
1 oz.....	200
2 oz.....	400



Champagne and Wine

CHAMPAGNE

Perrier Jouet, Grand Brut.....	225
Perrier Jouet, Blason Rose, Brut.....	275
PJ Belle Epoque "Fleur" Brut, 1999.....	400
PJ Belle Epoque "Fleur" Rose, 2002.....	825
Perrier Jouet, Blanc de Blanc.....	1250
Veuve Clicquot NV, "Yellow Label".....	275
Laurent Perrier, Tours-sur-Marne, Rose.....	325
Dom Perignon, Brut, France, Luminous.....	750
Louis Roederer, "Cristal" 2004, Reims.....	1000

MAGNUMS

PJ Belle Epoque "Fleur" Brut, 1999.....	1100
PJ Belle Epoque "Fleur" Rose, 2002.....	2250
Dom Perignon, Brut, France, Luminous.....	1600
Louis Roederer, "Cristal" 2002, Reims.....	2150

JEROBOAM PARADES

PJ Belle Epoque "Fleur" Rose.....	4700
Dom Perignon, Brut, France, Luminous.....	5100
Louis Roederer, "Cristal" 2002, Reims.....	10312

WHITE WINES

Far Niente, Napa Valley, Chardonnay.....	175
Jordan chardonnay.....	95
La Tour Corton 09.....	275
Kim Crawford Sauv. Blanc.....	105
Stags Leap Sauv Blanc.....	110
SantaMargherita Pinot Grigio.....	95

RED WINES

Davis Binum Pinot Noir.....	100
Alexana Pinot Noir.....	135
Antigal "uno 1" Malbec.....	65
Catana Alta Malbec.....	175
Northstar Merlot.....	105
Robert Mondavi Reserva.....	385
Trinchero chic ranch Cabernet.....	115
Cos Estournel 2002.....	475
Chateaufneuf du pape des Cadets.....	455
Opus One 2007.....	560

ROSE WINES

Whispering Angel Rose	
750ml/1.5L/3L.....	85/175/325