



Dinner

Owner George-Eric Farge, “Miami’s Crazy Frenchmen”,
effortlessly combines great cuisine with the energy of Manhattan’s
Meat Packing District to create a vibe all of it’s own...
Georges Kitchen.

Executive Chef Steven Rojas gets inspiration from rustic comfort
French food and brings his modern touch and technique.
“We are dedicated to seasonal, sustainable and artisanal products.”

Small bites

Comté cheese croquettes 8

Stuffed gougères / fromage blanc / jambon 7

Idiazabal churros / romesco sauce 7

Tuna "tacos" Japanese style cracker / tuna tartare / serrano pepper 12

Warm Castelveltrano olives / garlic / chillies / smoked guanciale 12

Jars

All served with Butter Fried Baguette

Pork rilette / espellete pepper / pineapple chutney 9

English pea pot de crème / bacon marmalade 8

Hudson Valley Farm foie gras crème caramel / red grape
verjus marmalade 15

Small plates

Endive salad / Fuji apple / candied walnut / arugula /
fourme d'ambert 15

Charred octopus / sogefrite sauce / potato mousse 14

Pickled beet and Florida orange salad / candied pistachio /
shaved fennel 12

Grated foie gras torchon / sauternes gelee / pain de épice / sea salt 14

Short rib tartare / capers / poached farmers egg / caviar 15

Mussel and yellow corn chowder / chorizo marmalade toast 11

Hamachi crudo / fried garlic / ginger gelée /
meyer lemon koshu soy glaze 16

À La Carte

Diver scallop and grilled pork cheek duo / pickled cauliflower puree /
watercress / mustard seed jus 26

Crispy skin sea bass / butter poached beans / garlic sausage /
cockle vinaigrette 29

Short rib bourguignon / pureed and crisp parsnip / bacon lardon 32

Kabucha squash agnollotti / poached egg / truffle brown butter /
aged pecorino 26

Smoked and roasted duck breast / cherries / picholin olives /
creamy polenta / duck jus 28

Shares from the Woodoven

All Served for Two

Roasted côte de bœuf 24 oz / brown butter pomme purée /
spinach / garlic confit / au jus 59

Roasted Loup de mere / fennel / baby potato /
cippolini onions / saffron beurre blanc 48

Whole pousin a la "Mottone" / stuffed zucchini / broccoli raab /
garlic confit jus 48

Sides

Brown butter pomme purée 5

Ratatouille 5

Roasted beets/smoked guanciale 5

Corn and truffle gratin 6

Chard haricot verts/lime/bonito flakes/chili de arbol 5