



Chef de Cuisine
Matthew Cooper



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additions for the table

SCALLOP CRUDO
pomegranate, Granny Smith apple, ginger,
smoked chili, tarragon oil +14.

EAST COAST OYSTERS
four pieces, Asian pear mignonette +10.

JUMP FRIES
crisp Yukon Gold or sweet potatoes, tomato mayo +12.

WARM MIXED OLIVES
roasted garlic, lemon, oregano +10.

Premium Upgrades

ANGUS BEEF RIBEYE STEAK
12oz, crispy fingerling potatoes, braised greens,
mushrooms & brandy cream sauce +19.

SURF & TURF
6 oz beef tenderloin, poached lobster,
crispy fingerling potatoes,
braised greens, béarnaise +20.



Valentine's 2026

three-course dinner 89.
choice of appetizer, main and dessert

appetizers

WILD & TAME MUSHROOM SOUP (VEGAN)
assorted mushrooms, truffle gastrique

JUMP CAESAR
kale, romaine, double-smoked bacon,
Parmesan focaccia croutons

TUNA TARTARE
jalapeño, ginger, avocado, yuzu scallion aioli, wonton crisps

BURRATA
heirloom beets, red endive, kumquat chutney,
pine nuts, carta di musica

BEEF TARTARE
cornichon, capers, shallot, triple crunch mustard, egg yolk custard,
roasted bone marrow, brioche toasts

BACON-WRAPPED SCALLOPS (prix fixe +7.)
caramelized figs, buttercup squash, miso brown butter

main^s

BEEF TENDERLOIN
6oz, crispy fingerling potatoes, braised greens,
mushrooms & brandy cream sauce
30g seared foie gras +20.

GRILLED CALAMARI
brown butter, garlic, anchovies, olives, green beans, lemon

STUFFED CORNISH HEN
truffle farci, Swiss chard, pommes purée, charred scallion, black garlic

BRAISED VENISON PAPPARDELLE
venison & porcini ragù, chianti, ricotta, rosemary

SEARED LING COD CIOPPINO
prawns, mussels, fennel, celery root,
tomato brodo, grilled sourdough

CHAR GRILLED MAITAKE MUSHROOM (VEGAN)
confit celery root, warm farro & heirloom carrot salad, truffle jus

de^sserts

CHOCOLATE MOLTEN CAKE
salted caramel gelato, candied almonds

JUMP WHITE CHOCOLATE CHEESECAKE
phyllo pastry, spiced apple coulis

LEMON MERINGUE TART (VEGETARIAN)
lemon curd, candied citrus