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Josephine

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

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US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

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The 2025
US Pizza Restaurants & Industry Trends Report



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The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

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2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

Debut

ITEM	PRICE
Chili Crab Galette Deep sea crab, black tiger prawns, robiola, red pepper tuile, mango agrodolce, hibiscus flowers, and scallion curls.	\$16.00
Anderson Farms Lamb Samosa Crispy pastry cone, tabbouleh salad, chermoula, tomato harissa confiture, and micro pea flower.	\$15.00
King Salmon Crudo Pickled rose apples, Chinese celery, lemongrass granita, pistachio, crispy shallots, and Thai basil.	\$16.00
Chicken Satay Un mariage de saveurs avec un poulet mariné à la Balinaise, accompagné de racine de bardane marinée et d'une touche de k...	\$14.00
Steak Tartare Élaboré à partir de bœuf premium de Niman Ranch, le steak tartare est accompagné d'une gribiche à la truffe noire et de...	\$16.00
Crispy Maine Lobster a L'orange Orange gastrique, vegetable ash, crispy garlic, and sea beans.	\$18.00

Intermediate

ITEM	PRICE
New Orleans Cajun Spring Roll Tiger prawns, Chinese sausage, holy trinity pickle, fermented Carolina gold rice, Lolla Rossa, nuoc cham, and Old Bay pe...	\$15.00
Maine Diver Scallop Nutmeg gnocchi, sunchoke puree, marinated sun gold tomatoes, Calabrese lobster fumet, and walnut pesto.	\$24.00
Cordyceps Mushroom Agnolotti Bellettoile brie mornay, roasted baby zucchini, Parmigiano truffle emulsion, pickled shallot, crispy sunchoke, and fine...	\$18.00
Moroccan Couscous Salad Pomegranate, feta, cucumber, fine herbs, pomelo supremes, crispy Marcona almonds, Sicilian olive oil, Modena vinaigrette...	\$14.00
Beijing Style Noodles Maple leaf farms duck confit, Napa cabbage, Josephine sambal, pickled gobo root, scallions, house pickles, and duck crac...	\$20.00

Principal

ITEM	PRICE
Snake River Farms Spinalis Rib eye cap, brown butter pommes purée, pickled black walnut salad, and foie gras au Poivre sauce.	\$59.00
Green Curry New Zealand Lamb Rack Papaya, sun gold tomato, Chinese long beans, cilantro, Vietnamese mint, and spiced yogurt aioli.	\$42.00
Chilean Sea Bass Filet de bar chilien accompagné d'une sauce beurre blanc aux shiitakes. Servi avec des palourdes de Manille, des haricot...	\$38.00
Glazed Ora King Salmon Épaisses tranches de saumon Ora King glacé, accompagnées de dauphinois de pommes de terre crémeux, de rapini grillé, de...	\$31.00