

Late Lunch

Butternut Squash Soup Wild Mushrooms	18
Chicken and Coconut Milk Soup Galangal, Shiitakes	19
Chilled Artichoke, Mustard Dipping Sauce	22
Endive, Pear and Apple Salad Pecan, Blue Cheese Dressing	24
Tuna Tartare Avocado, Spicy Radish, Ginger Marinade	27
Niçoise Salad Sicilian Tuna, Lemon Confit Vinaigrette	24
Steamed Shrimp Salad, Avocado, Enoki Mushrooms Champagne Dressing	29
“Russ and Daughters” Norwegian Smoked Salmon Grilled Country Bread	26
“Russ and Daughters” Norwegian Smoked Salmon Club Sandwich Tofu Cream Cheese, Dill, Seven Grain Bread	28
Chicken Club Sandwich, House Mayonnaise	26
Croque M Flying Pigs Farm Ham, Comte, Gruyere Cheese	23
Fusilli Pasta, Mozzarella, Tomato, Basil	20/27
Grilled Salmon, Sautéed Spinach, Mashed Potatoes	42
THE MARK Cheeseburger, Black Truffle Dressing, Brie	32
Lobster Burger Gruyere, Green Chili Mayonnaise, Yuzu Pickles	32
Black Truffle Pizza, Fontina Cheese	29
Mozzarella, Tomato, Basil Pizza	19
All Sides Available	12
Hand Cut French Fries	
House Made Sodas	9
Fresh Ginger Ale	
Cherry Yuzu	
Lemonade	
Arnold Palmer	

Cakes and Tarts

Grand Marnier and Chocolate Chip Soufflé Mandarin Sorbet	15
Salted Caramel Sundae Candied Popcorn, Peanuts, Fudge Sauce	15
Profiteroles Vanilla Ice Cream, Chocolate Sauce	15
Sour Cream Cheesecake Mixed Berries	15
Passion Sunflower Orange Blossom Diplomat Cream, Meringue, Passion Fruit	15
Pecan Tart Cinnamon Ice Cream, Vanilla Poached Pear, Pear Purée, Fudge	15
Warm Chocolate Cake Vanilla Ice Cream	15
Butterscotch Pudding Crème Fraiche, Caramel, Sea Salt	15
Caramelized Apple Pie Maple Pecan Ice Cream, Apple Chip	15
Cookie Plate	13
Red Velvet Cupcake Cream Cheese Frosting	13
Ice Creams & Sorbets	15

Juices & Smoothies

Green Juice Spinach, Cucumber, Kale, Apple, Lemon, Ginger	15
Ruby Red Juice Carrot, Beet, Lemon, Orange	
Banana-Berry Smoothie Greek Yogurt, Maple Syrup	

We are committed to serve our guests local, organic and GMO-free products