

THE MARK RESTAURANT

BY JEAN-GEORGES

THANKSGIVING 2020 MENU \$188

Choice of Appetizer, Entree and Dessert

APPETIZER

TUNA TARTARE, AVOCADO, RADISH, GINGER DRESSING

STEAMED SHRIMP SALAD, CHAMPAGNE DRESSING, AVOCADO, ENOKI

BUTTERNUT SQUASH SOUP, BLACK TRUMPET MUSHROOMS

SAUTEED BAY SCALLOPS, CRANBERRY-GINGER VINAIGRETTE, WASABI, SHISO

FRESH FETTUCCINE, WHITE TRUFFLE (\$15 SUPP)

ENTREE

SLOWLY COOKED SALMON, MASHED POTATOES, BRUSSELS SPROUTS, TRUFFLE VINAIGRETTE

MAINE LOBSTER, MEYER LEMON RISOTTO, BASIL

ROASTED ORGANIC TURKEY, FOIE GRAS AND CHESTNUT STUFFING
MASHED POTATOES, CRANBERRY-ORANGE COMPOTE

GRILLED LAMB CHOPS, BASIL-PISTACHIO PESTO, ROASTED BRUSSELS SPROUTS, SHERRY VINEGAR GLAZE

WAGYU BEEF TENDERLOIN, BROCCOLI RABE, CRUNCHY POTATOES, GRAINY MUSTARD SAUCE

DESSERT

SPICED PUMPKIN PIE, CRÈME FRAICHE ICE CREAM

WARM APPLE PIE, GREEN APPLE SORBET

DARK CHOCOLATE PECAN TART, CINNAMON ICE CREAM

WARM CHOCOLATE CAKE, VANILLA ICE CREAM

PETIT FOUR

Treat Any Dish with
White Truffles from Alba
15 per gram
Subject to Market Availability