

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

STARTER

Warm Artichoke, Mustard Sauce, Frisée and Chervil (V)	25
Shrimp Cocktail	29
Egg Caviar	46
Osetra Caviar, Warm Blinis	110 per ounce
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	28
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	29
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	29
Russ and Daughters Smoked Salmon, Horseradish Condiment, Grilled Country Bread	29
Chicken Coconut Soup	24
Butternut Squash Soup, Black Trumpet Mushrooms (V)	20

SALAD

Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	37
Kale Salad, Serrano Chili, Parmesan, Lemon, Sourdough Crouton (V)	25
Boston Lettuce and Arugula Salad, Avocado, Fine Herbs, Mustard Vinaigrette (V 🌱)	27
Heart of Romaine Caesar Salad (V)	26
Endive, Pear and Apple Salad, Pecans and Blue Cheese Dressing (V)	26

**All Salads may be accompanied by a choice of protein*

Chicken Paillard 12 Grilled Salmon 17 Grilled Shrimp 15

PIZZA

Mozzarella, Tomato, Basil (V)	24
Black Truffle, Fontina Cheese (V)	37

PASTA

Fusilli, Mozzarella, Tomato, Basil (V)	32
Fresh Fettucine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	36

ENTRÉE

Pan Seared Scallops, Roasted Pumpkin Seeds, Spaghetti Squash, Soy Yuzu Broth	49
Grilled Black Seabass, Braised Fennel, Carrots, Cerignola Olives	49
Slow Cooked Salmon, Mashed Potatoes, Broccoli, Fermented Black Bean Vinaigrette	49
The Mark Cheeseburger, Black Truffle Dressing, Brie	38
Grilled Beef Tenderloin, Roasted Brussels Sprouts, Miso-Mustard Sauce	57
Parmesan Crusted Organic Chicken, Artichokes and Lemon Butter Sauce	42
Grilled Lamb Chops, Smoked Chili Glaze, Broccoli Rabe	56
Whole Roasted Cauliflower, Couscous, Turmeric, Tahini Sauce (V 🌱)	38

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) vegetarian (V 🌱) vegan

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

SIMPLY GRILLED

Black Seabass	47
Salmon	47
Beef Tenderloin	56
Lobster	63
Lamb Chops	55
Scallops	48

SIDES

Mashed Potatoes(V)	14
French Fries(V 🌱)	14
Broccoli Rabe(V 🌱)	14
Spinach(V 🌱)	14
Brussels Sprouts (V 🌱)	14

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

DESSERT

Apple and Walnut Crumble, Butterscotch Ice Cream(V)	18
Salted Caramel Sundae, Candied Popcorn, Peanuts, Fudge Sauce (V)	18
Passion Fruit Sunflower, Orange Blossom Cream, Crunchy Meringue(V)	18
Butterscotch Pudding, Crème Fraiche, Sea Salt (V)	18
Warm Chocolate Cake Vanilla Ice Cream (V)	18
Chocolate Chip Cookie Plate (V)	18
Assorted Ice Cream & Sorbet (V)	18
Artisanal Cheese Plate	25
Saint Nectaire	
Gruyère Rolf Beeler	
Istara	
Brie de Meaux	
Stilton, Colston Basset	

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) vegetarian (V 🌱) vegan

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

COCKTAILS

Vodka Thyme Lemonade Stoli Elit Vodka, Lemon, Thyme	29
Cucumber Mint Martini Hendrick's Gin, Cucumber, Mint	25
Ginger Margarita Maestro Dobel Diamante Tequila, Ginger, Lime	25

WINE BY THE GLASS

SPARKLING

Prosecco, Bisol 'Jeio' NV, Veneto, Italy	18
Crémant de Limoux, Gerard Bertrand 2016, France	19
Champagne, Delamotte Brut NV, France	29
Champagne Rosé, Billecart-Salmon, Brut NV, France	51
Champagne, Taittinger 'Prélude' Brut NV, France	55
Champagne, Veuve Clicquot 'Extra Brut Extra Old', France	66

ROSÉ WINE

Smoke Tree 2019, Sonoma County, California	20
Château Gassier 'Esprit Rosé' 2019, Côtes de Provence, France	25

WHITE WINE

Grüner Veltliner, Federspiel, Josef Fischer 2017, Wachau, Austria	18
Nascetta, Elvio Cogno 'Novello Anas-Cëtta' 2018, Langhe, Italy	20
Riesling, Carl Loewen 'Longuicher Herrenberg' Kabinett 2018, Mosel, Germany	19
Alvariño, Quinta de Soalheiro 2019, Vinho Verde, Portugal	21
Sancerre, J. de Villebois 2018, Loire Valley, France	24
Chardonnay, Sequoia Grove 2016, Napa Valley, California	27
Chablis, Domaine Laroche 'Vaudevey' 1er Cru 2018, Burgundy, France	39

RED WINE

Côtes du Rhône, M. Chapoutier 'Belleruche' 2017, Rhone Valley, France	18
Malbec, Bodega Norton 'Reserva' 2018, Lujan de Cuyo, Mendoza, Argentina	20
Pinot Noir, Elk Cove Vineyards 2017, Willamette Valley, Oregon	25
Brunello di Montalcino, Caparzo 2015, Tuscany, Italy	32
Cabernet Sauvignon, Clos du Val 2015, Napa Valley, California	32
Gevrey-Chambertin, Antonin Guyon 'La Justice' 2014, Burgundy, France	37
Super Tuscan, Tenuta San Guido 'Guidalberto' 2018, Bolgheri, Italy	38
Margaux, Château Brane-Cantenac 'Baron de Brane' 2010, Bordeaux, France	40

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) vegetarian (V ) vegan