

ALL DAY DINING AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

STARTER

Chilled 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
Burrata with Fresh Strawberry Compote, Black Pepper, Basil	28
Chicken Coconut Soup	24
Pea Soup, Carrots, Chilies, Mint (V)	20

SALAD

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

Roasted Lobster, Sweet and Spicy Pepper Sauce, Peas, Mint	64
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, White Asparagus, Miso-Mustard Sauce	57
Parmesan Crusted Organic Chicken, Artichokes and Lemon-Basil Butter Sauce	42
Grilled Lamb Chops, Seven Spices, Haricot vert, Cucumber Mint Relish	56
Whole Roasted Cauliflower, Couscous, Turmeric, Tahini Sauce (V) (V)	38

We are committed to serve our guests local, organic and GMO-free products. (V) vegetarian (V) (V) vegan
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SIMPLY GRILLED

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

SIDES

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

DESSERT

Alsatian Rhubarb Tart, Rhubarb Sorbet (V)	18
Grand Marnier and Chocolate Chip Souffle, Mandarin Sorbet (V)	18
Salted Caramel Sundaes, Candied Popcorn, Peanuts, Fudge Sauce (V)	18
Butterscotch Pudding, Crème Fraiche, Sea Salt (V)	18
Warm Chocolate Cake Vanilla Ice Cream (V)	18
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	

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COCKTAILS & WINE BY THE GLASS AT THE MARK

COCKTAILS

The MARK Cocktail	22
Bisot 'Jeio' Prosecco, Lychee-Raspberry	
Vodka Thyme Lemonade	29
Stoli Elit Vodka, Lemon, Thyme	
Cucumber Mint Martini	25
Hendrick's Gin, Cucumber, Mint	
Ginger Margarita	25
Maestro Dobel Diamante Tequila, Ginger, Lime	

WINE BY THE GLASS

SPARKLING

Prosecco, Bisot 'Jeio' NV, Veneto, Italy	18
Champagne, Delamotte Brut NV, France	29
Champagne Rosé, Billecart-Salmon, Brut NV, France	51
Champagne, Taittinger 'Prélude' Brut NV, France	55
Champagne, Moët & Chandon 'Dom Pérignon' Brut 2009, France	90

ROSE WINE

Château Beaulieu 2019, Coteaux d'Aix-en-Provence, France	19
Château Gassier 'Esprit Rosé' 2019, Côtes de Provence, France	25
Château de Peyrassol 2020, Côtes de Provence, France	32

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 2017, Napa Valley, California	27
Puligny-Montrachet, Domaine François Carillon 2018, Burgundy, France	42

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, Whitehall Lane 2013, 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' 2011, Bordeaux, France	40