

# BRUNCH

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## BRUNCH

Freshly Baked Pastry Basket (V)	26
Russ and Daughters Norwegian Smoked Salmon (Toasted Bagel, Red Onion, Cream Cheese)	47
French Toast, Sautéed Apple	34
Buttermilk Pancakes, Sliced Banana, Mixed Berries (V)	34
House Made Granola Parfait, Greek Yogurt, Seasonal Compote (V)	24
Avocado Toast, Cumin, Chili Flakes (Sourdough, Gluten Free) (V)	29
with Two Poached Eggs	37
with Smoked Salmon	41
with Two Poached Eggs and Smoked Salmon	46
Two Eggs Any Style, Roasted Potatoes, Seasonal Greens (V)	28
Eggs Benedict, Roasted Potatoes	34
with Choice of	
Applewood Smoked Ham	38
Smoked Salmon	40

## STARTER

Egg Caviar	80
Osetra Caviar, Warm Blinis	160 per ounce
Shrimp Cocktail	46
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	39
Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze	39
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	41
Spicy Tuna Tartare, Black Olives, Cucumber, Avocado	41
Burrata, Citrus Salad, Basil, Grilled Sourdough (V)	38
Warm Artichoke, Mustard Sauce, Frisée and Chervil (V)	34

## SOUP & SALAD

Lentil Soup, Herbs, Parmesan (V)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Warm Shrimp Salad, Avocado, Tomato, Enoki Mushrooms, Champagne Vinegar Dressing	49
Kale Salad, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Boston Lettuce and Arugula Salad, Avocado, Fines Herbes, Mustard Vinaigrette (V 🍴)	39
Roasted Delicata Squash, Escarole, Pink Lady Apples, Pumpkin Seed Yogurt Dressing	34
Heart of Romaine Caesar Salad, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38

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

Chicken Paillard 21

Grilled Salmon 22

Grilled Shrimp 23

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## PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	34
Black Truffle, Fontina Cheese Pizza (V)	49
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47
Fusilli, Mozzarella, Tomato, Basil (V)	42

## ENTRÉE

Whole Roasted Cauliflower, Couscous, Turmeric Tahini Sauce (V)	49
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
Croque M, Ham, Comté and Gruyère Cheese	41
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	44
Wild Mushroom and Kale Frittata, Parmesan Cheese	39
Slowly Cooked Faroe Island Salmon, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Black Sea Bass, Braised Fennel, Carrots, Cerignola Olives	72
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	58

## SIDES 19

Mashed Potatoes (V)
French Fries (V 🍴)
Sautéed Broccoli Rabe, Lemon, Chili (V 🍴)
Sautéed Spinach (V 🍴)
Roasted Brussels Sprouts, Pecans, Aged Balsamic Vinegar (V 🍴)
Chickpea Fries (V)

## JUICES & SMOOTHIES

Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (V 🍴)	23
Ruby Red Juice, Carrot, Beet, Lemon, Orange (V 🍴)	23
Banana-Berry Smoothie, Greek Yogurt, Maple Syrup (V)	24

We are committed to serving 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