

MADISON AVENUE at 77<sup>TH</sup> STREET NEW YORK NY 10075  
themarkhotel.com



"IT'S JUST SO GLAMOUROUS"—VOGUE

"LUXURY WRAPPED IN FUN"—CONDE NAST TRAVELLER

"ONE OF THE WORLD'S MOST EXQUISITE"—FORBES



## THE MARK RESTAURANT

*by Jean-Georges!*

## LUXURY MEETS VERSATILITY

A world-class menu of subtly innovative European classics as well as Jean Georges' signature global seasonings will be sure to satisfy cravings for both simple and eclectic palates alike.

Showcased in a copper and glass wine wall in the dining room are a collection of boutique and familiar food-friendly wines from around the world, with a focus on value and diversity.

A comfortable yet elegant dining room promises to be both a neighborhood favorite and a connoisseur's destination.





# GROUP EVENTS

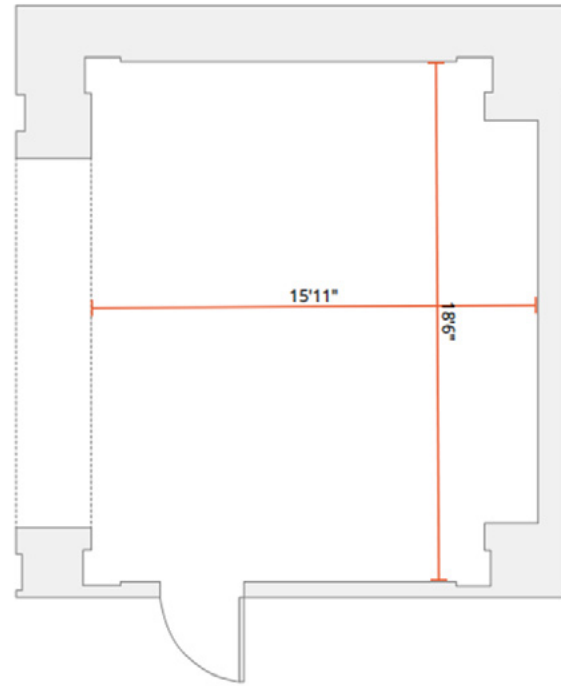
Breakfast, Brunch, Lunch and Dinner  
Corporate Luncheons  
Cocktail Receptions  
Meetings and Seated Dinners  
Birthday and Wedding Celebrations  
3 or 4 Course Prix Fixe Menu  
Passed Canapes, Stationary Canapes  
Wine Pairing, Open Bar Services, Tableside Wine





# THE MADISON ROOM

Private Dining Room  
22 Guest Seated  
Room Dimensions 16'9" x 9'5"









# THE ATRIUM

50 Guests Seated  
50 Guests Standing  
Reception









# THE LOUNGE

50 Guests Seated

60 Guests Standing Reception

Inclusive of the main bar, The Lounge is perfect for middle-sized cocktail receptions and seated dinners.

The Lounge includes our private outside patio.



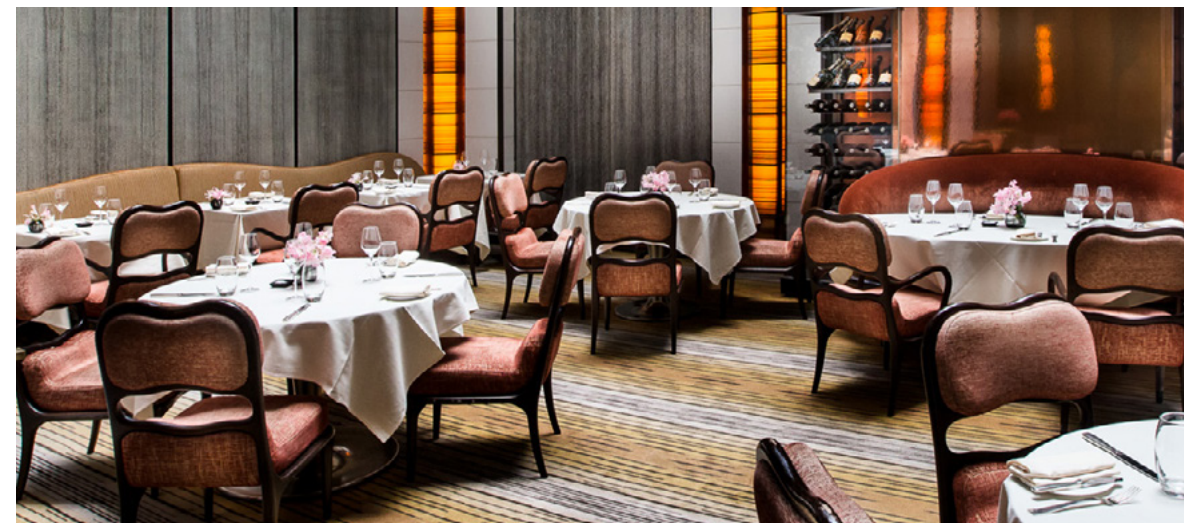
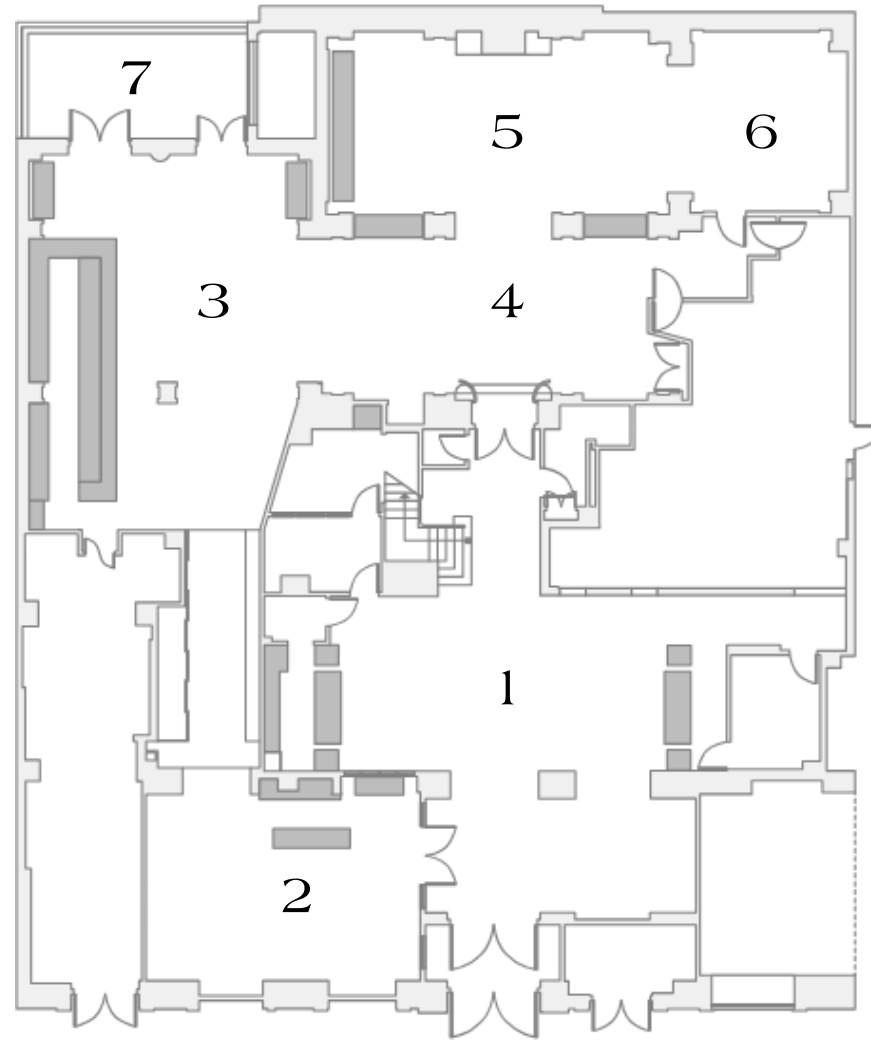






# GROUND FLOOR LAYOUT

1. Lobby Area
2. The Mark Bar
3. The Lounge
4. The Main Dining Room
5. The Atrium
6. The Madison Room
7. The Patio





PRIVATE  
DINING  
MENU:  
LUNCH  
&  
DINNER

Guests are asked to select three items for each course:

STARTERS FOR  
THE TABLE

Burrata, Basil Pesto, Grilled Market Squash

Sweet Pea Guacamole with Warm Crunchy Tortillas

Watermelon and Goat Cheese, White Pepper,  
Olive Oil

Kale, Serrano Chili, Parmesan, Lemon,  
Sourdough Croutons

Heirloom Tomatoes, Sweet Onion, Pistachio,  
Red Wine Vinaigrette, Basil Mozzarella, Tomato,  
Basil Pizza

Black Truffle, Fontina Cheese Pizza

Smoked Salmon, Dill Mascarpone, Everything  
Crust Pizza

Spiced Chicken Samosas

Sushi Grade Hamachi Sashimi, Avocado,  
Soy Yuzu Dressing

Crispy Salmon Sushi, Chipotle Mayonnaise and  
Soy Glaze

Spicy Tuna Tartare, Black Olive, Cucumber,  
Avocado

Tuna Tartare, Avocado, Spicy Radish,  
Ginger Marinade

Chilled Maine Lobster

Shrimp Cocktail

Russ and Daughters Smoked Salmon, Horseradish,  
Grilled Country Bread

Large Chilled Seafood Platter: Oysters, Clams,  
Shrimp, Lobster, Tuna Tartare Osetra Caviar,  
Warm Blinis

SALADS  
& PASTAS

Fusilli, Mozzarella, Tomato, Basil

Fresh Fettucine, Meyer Lemon, Parmesan Cheese,  
Black Pepper

Warm Grain Salad, Summer Vegetables, Red Wine  
Vinaigrette, Feta Cheese

Chopped Lettuce, Avocado, Apple, Pecans,  
Blue Cheese

Boston Lettuce and Arugula, Avocado, Fine Herbs,  
Mustard Vinaigrette

Heart of Romaine Caesar, Parmesan,  
Sourdough Croutons, Chili Flakes

Kale, Serrano Chili, Parmesan, Lemon,  
Sourdough Croutons

ENTRÉES

The Mark Cheeseburger, Black Truffle Dressing, Brie

Parmesan Crusted Organic Chicken, Artichokes,  
Lemon-Basil Butter Sauce

Grilled Black Sea Bass, Braised Fennel, Carrots,  
Cerignola Olives

Slowly Cooked Salmon, Roasted Tomato and  
Summer Beans, Black Olive, Lime Yogurt

Grilled Lamb Chops, Seven Spices, Haricot Verts,  
Cucumber Mint Relish

Pepper Crusted Beef Tenderloin, Béarnaise,  
Tomato Confit, Crispy Onions Baked Maine Lobster,  
Habanero Lime Sauce, Corn, Cucumber Mint

SWEETS  
& DESSERTS

Lemon Almond Cake, Ginger, Glazed Apricots,  
Apricot Sorbet

Strawberry Sundae, Brioche Croutons, Kaffir Lime  
Leaf Meringue Butterscotch Pudding, Crème Fraiche,  
Sea Salt

Profiteroles, Vanilla Ice Cream, Chocolate Sauce

Warm Chocolate Cake, Vanilla Ice cream

Cookie Plate

Assorted Ice Cream and Sorbet Artisanal Cheese  
Plate, Select Three

Morbier

Gruyere Rolf Beeler

Le Secret De Compostelle

Brie de Meaux

Valdeon

SIDE ADD-ONS  
FOR THE TABLE

Mashed Potatoes

French Fries

Sautéed Broccoli Rabe, Lemon, Chili Sautéed Spinach

Sautéed Corn, Jalapeno, Lime

Chickpea Fries



PRIVATE  
DINING  
MENU:  
BRUNCH

Guests are asked to select three items for each course:

STARTERS  
FOR THE TABLE

Freshly Baked Pastry Basket

Warm Artichoke, Mustard Sauce, Fries  
and Chervil

Sushi Grade Hamachi Sashimi, Avocado,  
Soy Yuzu Dressing Seasonal Fruit

Shrimp Cocktail

Egg Caviar

Osetra Caviar, Warm Blinis

Crispy Salmon Sushi, Chipotle Mayonnaise  
and Soy Glaze

ENTRÉES  
FOR THE TABLE

Irish Steel Cut Oatmeal, Dried Sour Cherries,  
Steamed Milk, Brown Sugar

Add Bananas and Berries

Russ and Daughters Norwegian Smoked Salmon  
(Toasted Bagel, Red Onion, Cream Cheese)

French Toast, Sautéed Apples

Buttermilk Pancakes, Sliced Banana, Mixed Berries

House Made Granola Parfait, Greek Yogurt, Seasonal  
Compote

Avocado Toast Plain or

With Two Poached Eggs

With Smoked Salmon

Two Eggs Any Style, Roasted Potatoes (Choice of  
Ham, or Smoked Salmon)

PRIVATE  
DINING  
MENU:  
PASSED CANAPES

Guests are asked to select from the menu below:

PASSED  
CANAPES

Charred Lamb Chop, Passion Fruit BBQ

Spiced Chicken Samosas, Cilantro Yogurt

Avocado and Snow Pea Lettuce Cups, Sweet ChiliDressing

Crispy Salmon Sushi, Sriracha and Soy

Steak Tartar, Quail Egg, Crispy Potato Grilled LambChops, Smoked Chili Glaze Tuna Tartar, CrushedAvocado, Soy Ginger Marinade Shrimp Satay Sweet  
andSour Sauce

Corn and Thai Basil Potstickers, Soy-Lime and GingerSauce Fragrant Mushroom Rolls, Galangal, EmulsionGreen Chickpea Hummus Tartlet

The Mark Slider, Brie, Black Truffle Dressing

Black Truffle and Fontina Pizza

Madai Sashimi on Warm Black Truffle-Garlic ToastLobster Roll with Dill and Sriracha

Smoked Salmon and Herbal Blinis, Chive CrèmeFraiche

Wagyu Beef Carpaccio, Truffle Cheese Fritters

Mini Egg Toast, Caviar, Herbs

Caviar Blinis, Crème Fraiche

Belgium Endive and Black Truffle Spears



# CAVIAR KASPIA AT THE MARK

## PRIVATE GROUPS & EVENTS

Large Party Reservations: 11-16 Guests

Partial Buyout: Up to 30 Guests Seated

Full Buyout: Up to 60 Guests Seated

Full Buyout with Standing Reception: Up to 80 Guests





CAVIAR  
KASPIA  
AT  
THE  
MARK



BEVERAGE OFFERINGS

\$95 PER PERSON

SPARKLING: CHAMPAGNE, BARONS DE ROTHSCHILD NV  
WHITE: SANCERRE, PASCAL JOLIVET 2021  
RED: CABERNET FRANC, BRENDAN STATER-WEST 'LA RIPAILLE' 2020  
VODKA; TITO'S

\$155 PER PERSON

SPARKLING: CHAMPAGNE, EGLY-OURIET 'LES PRÉMICES' GRAND CRU BRUT NV  
WHITE: POUILLY-FUISSÉ, CHATEAU FUISSE 'TETE DE CRU' 2020  
RED: MARSANNAY, DEREY FRERES 'CHAMPS PERDRIX' 2019  
VODKA: STOLI ELIT

\$255 PER PERSON

SPARKLING: CHAMPAGNE, RUINART BLANC DE BLANCS NV  
WHITE: MERSAULT, DOMAINE JEAN MONNIER & FILS PREMIER CRU 'LES GENEVRIERES' 2020  
RED: GEVREY-CHAMBERTIN, DOMAINE HARMAND-GEOFFROY 'CLOS PRIEUR' 2019  
VODKA: BELUGA GOLD



EMPEREUR MENU

PASSED CANAPÉS

—

FIRST COURSE

KAMCHATKA KING CRAB  
& CRAYFISH SALAD

OR

NORWEGIAN SMOKED SALMON & BLINIS

—

ENTRÉE

BAKED POTATO TOPPED WITH CAVIAR

—

DESSERT

KASPIA'S BABA  
WITH SEASONAL FRUIT

—

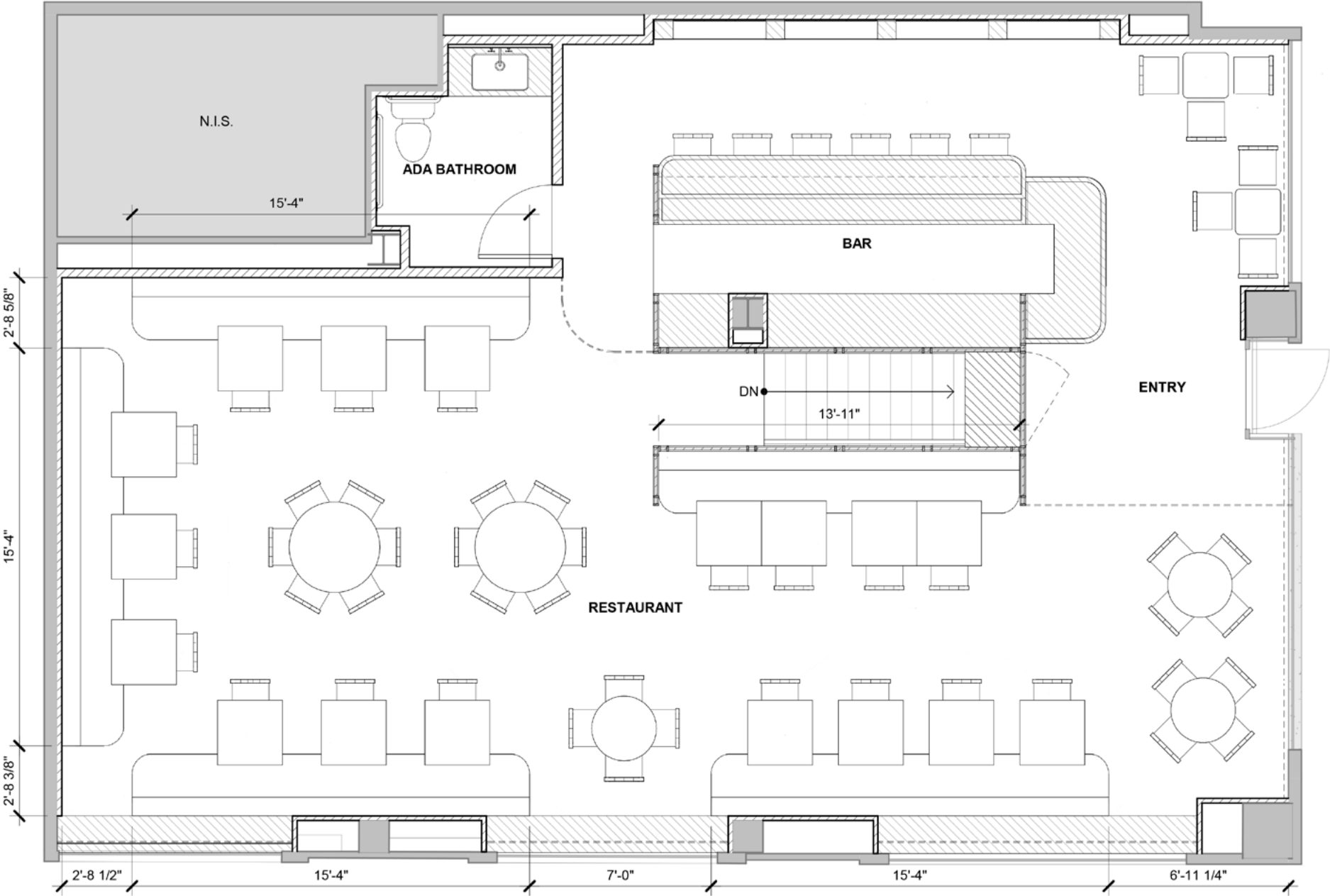
STILL & SPARKLING WATER / COFFEE

\*SELECTION OF CAVIARS 30GR 50GR

IMPERIAL BAERI CAVIAR	\$315.00	\$445.00
OSCIETRA SELECTION	\$365.00	\$580.00
CAVIAR SEVRUGA CAVIAR	\$635.00	\$955.00



CAVIAR  
KASPIA  
AT  
THE  
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# EVENT & INQUIRY REQUESTS

*The Mark Restaurant by Jean-Georges* | Special Events

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[themarkrestaurantnyc.com](http://themarkrestaurantnyc.com)

