

DINNER

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

RAW

Chilled Seafood Platter	95/180
Oysters, Clams, Shrimp, Lobster, Tuna Tartare	
Egg Caviar	80
Osetra Caviar, Warm Blinis	160 per ounce
Little Neck Clams	6.50 each
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing	39
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	39
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	41
Spicy Tuna Tartare, Black Olives, Cucumber, Avocado	41
Chilled Maine Lobster	72

STARTER

Green Chickpea Hummus, Mint, Whole Wheat Pita, Crudit� (v)	28
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Crispy Artichoke, Saffron Rose Aioli (v)	34
Chilled Artichoke, Mustard Sauce, Fris�e, Chervil (v)	34
Burrata, Rhubarb Compote, Black Pepper, Basil, Grilled Sourdough (v)	38
Broccoli Soup, Goug�res (v)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Spiced Chicken Samosas, Cilantro Yogurt	36

SALAD

Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	35
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (v)	36
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v �)	39
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Endive and Sugar Snap Pea Salad, Parmesan Cheese Dressing, Herbs (v)	38

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PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	34
Black Truffle, Fontina Cheese Pizza (V)	49
Asparagus Pizza, Lemon, Black Pepper (V)	38
Fusilli, Mozzarella, Tomato, Basil (V)	42
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47
Rigatoni Mushroom Walnut Bolognese, Celery, Mint (V)	42

ENTRÉE

Whole Roasted Cauliflower, Couscous, Turmeric Tahini Sauce (V)	42
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Slowly Cooked Faroe Island Salmon, Beluga Lentils, Black Vinegar, Chili Oil, Fingerling Yam, Cilantro	64
Roasted Maine Lobster, Sweet and Spicy Red Pepper Sauce, Peas, Mint	87
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	58
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Grilled Lamb Chops, Passion Fruit BBQ Sauce, Spring Peas	68
Grilled Beef Tenderloin, White Asparagus, Buttery Hot Sauce	79

SIMPLY GRILLED

Black Sea Bass	69
Faroe Island Salmon	61
Maine Lobster	84
Lamb Chops	65
28 Day Dry Aged Ribeye for Two, Béarnaise Sauce, French Fries	235

SIDES

Mashed Potato (V)	19
French Fries (V 🌱)	
Sautéed Broccoli Rabe, Lemon, Chili (V 🌱)	
Sautéed Spinach (V 🌱)	
Grilled Asparagus (V 🌱)	
Sautéed Maitake Mushrooms, Sesame, Lime (V 🌱)	
Chickpea Fries (V)	

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