

## LATE LUNCH

Shrimp Cocktail	46
Crispy Salmon Sushi	39
Chipotle Mayonnaise, Soy Glaze	
Tuna Tartare	41
Avocado, Spicy Radish, Ginger Marinade	
Chilled Artichoke (V)	34
Mustard Sauce, Frisée, Chervil	
Broccoli Soup, Gougère (V)	28
Chicken and Coconut Milk Soup	36
Shiitake Mushroom, Cilantro	
Warm Shrimp Salad	49
Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	
Kale Salad	35
Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	
Boston Lettuce and Arugula Salad (V 🌱)	39
Avocado, Fines Herbes, Mustard Vinaigrette	
Heart of Romaine Caesar Salad	38
Parmesan Cheese, Sourdough Croutons, Chili Flakes	
<i>Add Chicken Paillard 21, Grilled Salmon 22, Grilled Shrimp 23</i>	
Mozzarella, Tomato, Basil Pizza (V)	34
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli Pasta (V)	42
Mozzarella, Tomato, Basil	
Chicken Club Sandwich	44
Hard Boiled Egg, Bacon, Avocado, Mayonnaise	
The Mark Cheeseburger	47
Black Truffle Dressing, Brie Cheese	
Grilled Black Sea Bass	72
Braised Fennel, Carrots, Cerignola Olives	
All Sides Available	19

\*All Pizzas and Fusilli Pasta are available Gluten Free.

## DESSERTS

Salted Caramel Sundae	21
Candied Popcorn, Peanuts, Fudge Sauce	
Profiteroles (V)	21
Vanilla Ice Cream, Chocolate Sauce	
Puff Pastry Rhubarb Tart	21
Marzipan Ice Cream	
Warm Chocolate Cake (V)	21
Vanilla Ice Cream	
Cookie Plate (V)	21
Assorted Ice Cream and Sorbet (V)	19
Artisanal Cheese Plate (V)	39
Served with Honey Pistachios, Toasted Walnuts	
Orange Marmalade, Grape and Cranberry Walnut Bread	
Morbier	
Rolf Beeler Gruyère	
Le Secret De Compostelle	
Brie de Meaux	
Valdeon Blue Cheese	

## Juices & Smoothies

Green Juice	23
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	23
Carrot, Beet, Lemon, Orange, Ginger	

(V) vegetarian / (V 🌱) vegan

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.