

# LUNCH

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## JUICES & SMOOTHIES

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

## RAW

Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180
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

## STARTER

Broccoli Soup, Gougères (V)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Green Chickpea Hummus, Mint, Whole Wheat Pita, Crudit� (V)	28
Chilled Artichoke, Mustard Sauce, Fris�e, Chervil (V)	34
Burrata, Rhubarb Compote, Black Pepper, Basil, Grilled Sourdough (V)	38
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Avocado Toast, Cumin, Chili Flakes (Sourdough, Gluten Free) (V)	29
with Poached Eggs 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	

## SALAD

Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	36
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (VGF)	39
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Endive and Sugar Snap Pea Salad, Parmesan Cheese Dressing, Herbs (V)	38
Ni�oise Salad, Sicilian Tuna, Lemon Confit Vinaigrette	47

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

Chicken Paillard 21      Grilled Salmon 22      Grilled Shrimp 23

# LUNCH

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## SANDWICHES

Grilled Tuna Burger, Shiso, Yuzu Pickles	47
Croque M, Ham, Comté and Gruyère Cheese	41
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	44
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47

## 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, Boston Lettuce, Carrot-Ginger Dressing	64
Grilled Beef Tenderloin, White Asparagus, Buttery Hot Sauce	79

## SIDES

Mashed Potatoes (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 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