

THE MARK RESTAURANT

BY JEAN-GEORGES

THANKSGIVING 2025

Choice of Appetizer, Entrée, and Dessert

AMUSE BOUCHE

Hamachi Sashimi Avocado, Soy Yuzu Dressing

Mushroom Spring Roll, Herbal Dipping Sauce

Tomato Soup, Sourdough Croutons, Aged Cheddar Cheese

APPETIZER

Tuna Tartare with Caviar, Toasted Brioche

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

Butternut Squash Soup, Black Trumpet Mushrooms

Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing

Fresh Tagliatelle with White Truffle

Roasted Foie Gras, Infused Apples and Lime

ENTRÉE

Roasted Organic Turkey, Foie Gras and Chestnut Stuffing
Mashed Potatoes, Cranberry Compote

Black Quinoa & Roasted Autumn Vegetables, Savory Granola, Maitake Mushroom, Herby Tahini, Lime

Slowly Cooked Salmon, Mashed Potatoes, Brussels Sprouts, Truffle Vinaigrette

Poached Lobster, Meyer Lemon Risotto, White Truffle and Basil

Prime Beef Tenderloin with Broccoli Rabe, Crunchy Potatoes and Grainy Mustard Sauce

Colorado Lamb Chops Roasted with Spices, Fragrant Chili Butter, Silky Spinach with Sesame

DESSERT

Choice of Spiced Pumpkin Pie, Warm Apple Pie or Dark Chocolate Pecan Tart
All Served with Soft Whipped Cream

Warm Chocolate Cake, Vanilla Ice Cream

Butterscotch Pudding, Crème Fraîche, Sea Salt

Cranberry Pavlova, Cranberry Sorbet, Lime

**Menu is subject to change based on availability*