# THE MARK RESTAURANT

### BY JEAN-GEORGES

## **CHRISTMAS DAY 2025**

Choice of Appetizer, Entrée, and Dessert

#### AMUSE BOUCHE

Egg Toast with Petrossian Caviar, Herbs

#### **APPETIZER**

Tuna Tartare, Chili Tapioca, Tropical Fruit and Lime

Endive and Pear Salad, Buttermilk Dressing and Black Truffle

Petrossian Caviar Cappellini, Lemon, Black Pepper

French Onion Soup

Shrimp and Mushroom Risotto with White Truffle

Seared Foie Gras, Caramelized Mango, Ginger

## Entrée

Stir Fried Mushrooms, Kung Po Flavors, Peanuts and Chilies

Slowly Cooked Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette

Steamed Maine Lobster, Charred Cabbage, Liquid Gruyere Sauce

Roasted Capon, Black Truffle, Caramelized Winter Vegetables, Mashed Potatoes

Spice Roasted Lamb Chops, Herbal-Pistachio Hummus, Crispy Brussels Sprouts, Spiced Jus

Grilled Prime NY Strip, Grainy Mustard Sauce, French Fries

#### DESSERT

Bûche de Noël

Butterscotch Pudding, Crème Fraiche, Caramel, Sea Salt
Citrus Pavlova, Blood Orange Sorbet
Warm Chocolate Cake, Vanilla Ice Cream
Holiday Cookie Plate

\*Menu is subject to change based on availability