

DINNER

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

RAW

Egg Caviar, Petrossian Caviar JG Select	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Little Neck Clam	6.50 each
Oyster on the Half-Shell	7.50 each
Shrimp Cocktail	46
Chilled Maine Lobster	72
Hamachi Sashimi, Avocado, Soy Yuzu Dressing	40
Salmon Avocado Sushi Roll	40
Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze	40
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	42
Steak Tartare, Pomme Frites	54
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTER

Guacamole with Pistachio, Crunchy Tortillas (v)	31
Butternut Squash Soup with Wild Mushrooms (v)	32
French Onion Soup	38
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil, Tarragon (v)	39
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Warm Artichoke, Mustard Sauce, Frisée, Chervil (v)	34
Crispy Artichoke, Saffron Rose Aioli (v)	34
Spiced Chicken Samosas, Cilantro Yogurt	37
Crispy Calamari, Parmesan Cheese, Lemon, Salsa Verde	38
Peekytoe Crab Cake, Celeriac Remoulade, Pink Grapefruit and Ginger	44
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALAD

Pear, Apple & Endive Salad, Pecan, Blue Cheese (v)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (v)	39
Fall Lettuces, Fried Brussels Sprouts, Lemon Vinaigrette, Radishes, Pecorino and Pistachio	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v🌱)	39
Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49

(V) vegetarian / (V🌱) vegan

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.

DINNER

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN-GEORGES VONGERICHTEN

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (v)	34
Honeynut Squash Pizza with Three Cheese and Spicy Salumi	44
Black Truffle, Fontina Cheese Pizza (v)	49
Fusilli, Mozzarella, Tomato, Basil (v)	44
Shrimp Scampi with Linguine, White Wine, Calabrian Chili and Herbs	49
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉE

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (v)	46
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Seared Sea Scallops, Roasted Pumpkin Seeds, Spaghetti Squash and Soy-Yuzu Broth	67
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	60
Slowly Cooked Faroe Island Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette	68
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Roasted Lobster, Sweet and Spicy Black Pepper Condiment, Tender Buttery Turnips and Mint	81
Colorado Lamb Chops, Roasted Spices, Chili Butter, Silky Spinach, Sesame	76
Veal Milanese, Apple Agrodolce, Bitter Green Salad with Orange Vinaigrette Figs and Shaved Parm	75
Caramelized Beef Tenderloin with Carrots and Miso Mustard	79

PRIME 28-DAY DRY-AGED STEAK

Served with Béarnaise, French Fries

New York Strip	118	Ribeye for Two	235
----------------	-----	----------------	-----

SIMPLY GRILLED

Served with Shishito Peppers, Sriracha Foam

Black Sea Bass	69	Lamb Chops	72
Faroe Island Salmon	65	Veal Chop	73
Maine Lobster	84	Beef Tenderloin	77
Sea Scallops	65		

SIDES

19

Hand-Cut French Fries (v)	Chickpea Fries (v)
Mashed Potato (v)	Broccoli Rabe, Lemon, Chili (v)
Sautéed Spinach (v)	Brussels Sprouts, Chilies, Mint and Pecorino
Maitake Mushrooms, Sesame, Lime (v)	Crispy Mac and Cheese (v)