

THE MARK RESTAURANT

BY JEAN-GEORGES

VALENTINE'S DAY 2026

Choice of Appetizer, Entrée, and Dessert

AMUSE BOUCHE

Egg Toast with Petrossian Caviar JG Select, Herbs

APPETIZER

Yellowfin Tuna Tartare, Black Truffle

Petrossian Caviar JG Select, Meyer Lemon Gelee, Crème Fraiche

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

Seafood Platter, Lobster, Shrimp, Oysters, Clams

Warm Brussels Sprouts Salad, Quinoa and Avocado, Sunflower Seed Emulsion

Seared Foie Gras, Poached Persimmon, Lime and Shiso Flowers

ENTRÉE

Fresh Angel Hair, Sweet Onion Glaze, Crackling Quinoa, Black Truffle

Faroe Island Salmon Baked with Truffle Crumbs, Apple-Celeriac Puree, Black Truffle Vinaigrette

Baked Lobster in the Shell with Truffle Butter and Crispy Parsnips

Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce

Grilled Colorado Lamb Chops, Mushroom Bolognese and Pecorino Cheese

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi, Black Truffle Jus

DESSERT

Citrus Pavlova, Satsuma Diplomat, Blood Orange Sorbet

Chocolate and Passion Fruit Heart Duo

Profiteroles, Vanilla Ice Cream, Chocolate Sauce

Butterscotch Pudding, Crème Fraîche, Caramel, Sea Salt

PETIT FOURS

Linzer Heart Cookies

**Menu is subject to change based on availability*