

THE MARK RESTAURANT

BY JEAN-GEORGES

EASTER SUNDAY BRUNCH 2026

Choice of Appetizer, Entrée, Dessert

Amuse Bouche

Deviled Eggs with Caviar

Appetizer

Exotic Fruit Salad

Tuna Tartare, Lemon-Olive Dressing, Calabrian Chili, Flatbread

Avocado Toast, Sunflower Seed, Chili Flakes, Seven Grain Bread

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

Sweet Pea Soup, Sourdough Croutons, Parmesan Cheese

Steamed Shrimp Salad, Avocado, Enoki Mushrooms, Champagne Dressing

Chicken Samosa, Cilantro Yogurt

Caviar Cappellini, Lemon, Black Pepper

Entrée

Russ and Daughters Norwegian Smoked Salmon Plate

Toasted Bagel, Red Onion, Cream Cheese

Eggs Benedict, Crispy Potatoes, Mixed Greens

Choice of Spinach, Ham or Smoked Salmon

Buttermilk Pancakes, Sliced Banana, Mixed Berries

Whole Roasted Cauliflower, Hibiscus Romesco Sauce and Lime

Roasted Maine Lobster, Sweet and Spicy Pepper Sauce, Peas, Mint

Grilled Lamb Chops, Seven Spices, Haricot Vert, Cucumber Mint Relish

Beef Tenderloin, White Asparagus, Buttery Hot Sauce

Dessert

Warm Chocolate Cake, Vanilla Ice Cream

Alsatian Rhubarb Tart, Rhubarb Sorbet

Salted Caramel Sundae, Candied Popcorn, Peanuts, Fudge Sauce

Butterscotch Pudding, Crème Fraiche, Caramel, Sea Salt

The Mark Cookie Plate

Assorted Ice Cream and Sorbets