

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

Spring Pea Guacamole, Crunchy Tortillas (V 🌱)	31
Sweet Pea Soup with Parmesan Foam (V)	32
Burrata, Strawberry Compote, Black Pepper, Basil, Grilled Country Bread (V)	39
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Chilled 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, Sugar Snap Remoulade	44
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALAD

Endive and Sugar Snap Pea, Parmesan Dressing and Herbs (V)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
Beet "Greek" Salad, Feta, Black Olives and Red Wine Vinaigrette (V)	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

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CHEF JEAN-GEORGES VONGERICHTEN

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (v)	36
Three Cheese and Asparagus Pizza, Ramps, Pepperoni	44
Black Truffle, Fontina Cheese Pizza (v)	49
Fusilli, Mozzarella, Tomato, Basil (v)	44
Spaghettini, Crushed Fava Beans, Mint and Jalapeño (v)	49
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉE

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (v 🌱)	48
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Roasted Branzino with Watercress, Lemon	67
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	62
Slowly Cooked Faroe Island Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette	68
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Maine Lobster Thermidor	81
Grilled Lamb Chops, Chili Crumbs, Braised Artichokes, Peas	79
Veal Chop Milanese, Warm Potato Salad, Sugar Snap Peas, Horseradish	75
Pepper Crusted Beef Tenderloin, Roasted Carrots, Pistachio-Tarragon Chili Aioli	79

PRIME 28-DAY DRY-AGED STEAK

Served with Béarnaise, French Fries

New York Strip	118	Ribeye for Two	235
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SIMPLY GRILLED

Served with Shishito Peppers, Sriracha Foam

Black Sea Bass	69	Lamb Chops	75
Faroe Island Salmon	65	Veal Chop	73
Maine Lobster	79	Beef Tenderloin	77

SIDES

Hand-Cut French Fries (v 🌱)	19	Chickpea Fries (v)	
Mashed Potato (v)		Broccoli Rabe, Lemon, Chili (v 🌱)	
Sautéed Spinach (v 🌱)		Roasted Carrot, Garlic Paprika (v 🌱)	
Maitake Mushrooms, Sesame, Lime (v 🌱)		Crispy Mac and Cheese (v)	
Grilled Avocado, Fresh Wasabi, Yuzu Dressing (v 🌱)		Grilled Asparagus (v 🌱)	