

THE MARK RESTAURANT

BY JEAN-GEORGES

MOTHER'S DAY 2026

Choice of Appetizer, Entrée, and Dessert

AMUSE BOUCHE

Egg Toast, Petrossian Caviar JG Select, Herbs

APPETIZER

Sweet Pea Soup, Sourdough Croutons, Parmesan Foam

Warm Green and White Asparagus, Mushroom Vinaigrette

Crispy Sushi with Hamachi, Tuna, Salmon, Fluke, and Avocado,
Chipotle Mayonnaise and Soy Glaze

Brunch Seafood Platter, Oysters, Clams, Shrimp Cocktail, Chilled Lobster

Black Truffle, Fontina Cheese Pizza

Sauteed Pepper Crusted Foie Gras, Strawberry-Rhubarb Jam, Marcona Almonds

ENTRÉE

Sweet Pea Tortellini, Herb and Green Chili Butter, Mushroom Crumbs

Porcini Crusted Salmon, Warm Leek Vinaigrette

Chicken Breast, Lemon Crumb, Ramp Butter, Basmati Rice, Snap Peas, Lemon Emulsion

Maine Lobster Thermidor, Button Mushrooms, Gruyere Cheese, Chives

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

Peppercorn Crusted Wagyu Beef Tenderloin, Potato Gnocchi, Fava Beans, Tarragon

DESSERT

Bowl of Strawberries, Strawberry Sorbet, Honey Brioche, Lime Meringue

Warm Chocolate Cake, Vanilla Ice Cream

Carrot Cake, Cream Cheese Frosting

Salted Caramel Sundae, Candied Popcorn and Peanuts, Fudge Sauce

Alsatian Rhubarb Tart, Rhubarb Sorbet

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*