

# DINNER

EXECUTIVE CHEF MICHAEL HURSA  
CHEF JEAN-GEORGES VONGERICHTEN

## RAW

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled	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

Pea Guacamole, Warm Crunchy Tortillas (V 🌱)	31
Tomato Gazpacho, Summer Flavors, Olive Oil (V 🌱)	32
Burrata, Heirloom Tomato, 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, Pickled Chilis, Lemon Rosemary Dip	38
Peekytoe Crab Cake with Green and Yellow Bean Remoulade	44
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

## SALAD

Watermelon, Goat Cheese, Extra Virgin Olive Oil (V)	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Endive and Sugar Snap Pea, Parmesan Dressing and Herbs (V)	38
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	39
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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## PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	36
Pepperoni, Mozzarella, Tomato, Basil Pizza	44
Black Truffle, Fontina Cheese Pizza (V)	49
Fusilli, Mozzarella, Tomato, Basil (V)	44
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, Herb Oil, 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, Habanero-Lime Sauce, Corn, Cucumber and Mint	81
Lamb Chops Dusted with Spices, Haricot Vert, Cucumber Mint Relish	79
Veal Piccata, Parmesan Crust, Cherry Peppers, Lemon	75
Prime Beef Tenderloin, Summer Vegetables, Salsa Verde, Lime	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 COOKED

*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)		Sauteed Corn, Jalapeno, Lime (V)	
Maitake Mushrooms, Sesame, Lime (V)		Crispy Mac and Cheese (V)	
Grilled Avocado, Fresh Wasabi, Yuzu Dressing (V)			