

THE MARK RESTAURANT

BY JEAN-GEORGES

THANKSGIVING 2026

Choice of Appetizer, Entrée, and Dessert

AMUSE BOUCHE

Egg Toast, Petrossian Caviar JG Select, Herbs

APPETIZER

Tuna Tartare, Caviar, Toasted Brioche

Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze

Butternut Squash Soup, Black Trumpet Mushrooms

Endive, Pear and Apple Salad, Blue Cheese Dressing

Shrimp and Mushroom Risotto with White Truffle

Seared Foie Gras, Black Truffle, Fragrant Chicken Emulsion

ENTRÉE

Roasted Organic Turkey, Foie Gras and Chestnut Stuffing
Mashed Potatoes, Cranberry Compote

Cauliflower, Grenobloise with Black Truffle

Slowly Cooked Salmon, Mashed Potatoes, Brussels Sprouts, Truffle Vinaigrette

Baked Lobster in the Shell with Black Truffle Butter and Shoestring Fries

Grilled Lamb Chops, Caramelized Onions, Broccoli Rabe, Smoked Chili Glaze

Seared Beef Tenderloin, Smooth Parsnips, Roasted Brussels Sprouts, Miso Mustard

DESSERT

Choice of Spiced Pumpkin Pie, Warm Apple Pie or Dark Chocolate Pecan Tart
All Served with Soft Whipped Cream

Warm Chocolate Cake, Vanilla Ice Cream

Butterscotch Pudding, Crème Fraîche, Sea Salt

Cranberry Pavlova, Cranberry Sorbet, Lime

**Menu is subject to change based on availability*