THE MARK RESTAURANT

BY JEAN-GEORGES

NEW YEAR'S EVE 2026

Choice of Appetizer, Entrée and Dessert

AMUSE BOUCHE

Caviar Beggar's Purse, Gold Leaf

APPETIZER

Petrossian Caviar JG Select, Hash Browns, Cucumber Yogurt

Seafood Platter, Shrimp Cocktail, Half Lobster Tail, Oysters, Clams

Tuna Tartare, Cranberry-Ginger Vinaigrette and Fresh Wasabi

Seared Foie Gras, Black Truffle, Fragrant Chicken Emulsion

Butternut Squash Soup, Black Trumpet Mushrooms

Winter Greens, Black Truffle Caesar Salad

ENTRÉE

Fresh Tagliatelle with White Truffle

Lobster Thermidor, Fennel, Gruyére Cheese, Espelette Pepper

Grilled Black Sea Bass, Braised Fennel, Lemon and Olive Oil

Roasted Berkshire Pork Chop, Four Spices, Mandarin-Pineapple Confit

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

Caramelized Prime Ribeye, Pomme Purée, Black Truffle, Natural Jus

DESSERT

Peanut, Caramel and Banana Tart, Chocolate Ice Cream

Citrus Pavlova, Blood Orange Sorbet

Passion Fruit and Coconut Baked Alaska

Chocolate Crème Brûlée Tart, Vanilla Sorbet, Champagne

**Menu is subject to change based on availability.*