DINNER

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

RAW

Egg Caviar, Petrossian Caviar JG Select, Vodka Whipped Cream, Soft Scrambled Eggs	88
Egg Toast, Petrossian Caviar JG Select, Herbs	88
Petrossian Caviar JG Select, Warm Blinis	160 per ounce
Littleneck 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	42
Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade	42
Spicy Tuna Tartare, Black Olive, Cucumber, Avocado	44
Steak Tartare, Pommes Frites	54
Chilled Seafood Platter, Oysters, Clams, Shrimp, Lobster, Tuna Tartare	95/180

STARTERS

Guacamole, Pistachio, Warm Crunchy Tortillas (V)	34
Butternut Squash Soup, Wild Mushrooms (V)	32
Burrata, Fig Compote, Aged Balsamic Vinegar, Tarragon (V)	39
Russ & Daughters Norwegian Smoked Salmon, Horseradish, Grilled Country Bread	47
Warm 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, Avocado, Pink Grapefruit, Ginger	44
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	38

SALADS

Fall Lettuces, Fried Brussels Sprouts, Lemon Vinaigrette, Radishes, Pecorino Cheese, Pistachio	38
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	38
Pear, Apple, Endive, Pecans, Blue Cheese Vinaigrette (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 Herbes, 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

EXECUTIVE CHEF MICHAEL HURSA
CHEF JEAN–GEORGES VONGERICHTEN

PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	36
Pepperoni, Mozzarella, Tomato Pizza	44
Black Truffle, Fontina Cheese Pizza (V)	54
Fusilli Pasta, Mozzarella, Tomato, Basil	44
Spaghetti, Manila Clams, Calabrian Chili Marinara	48
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper	47

ENTRÉES

Roasted Cauliflower, Couscous, Turmeric Tahini, Fresh Herbs, Pomegranate (V)	50
Seared Branzino, Herb Oil, Watercress, Lemon	76
Slowly Cooked Faroe Islands Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette	72
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	75
Roasted Lobster, Sweet and Spicy Black Pepper Condiment, Buttery Turnips, Mint	85
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese, Yuzu Pickles	49
Parmesan-Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	62
Grilled Lamb Chops, Caramelized Onions, Broccoli Rabe, Smoked Chili Glaze	83
Veal Piccata, Spinach, Cherry Peppers, Lemon	75
Seared Filet Mignon, Smooth Parsnips, Roasted Brussels Sprouts, Miso Mustard	85

SIMPLY COOKED

Served with Shishito Peppers. Choice of Sriracha Foam, Béarnaise Sauce, or Miso Mustard

Black Sea Bass	71	Filet Mignon	83
Faroe Island Salmon	67	New York Strip	118
Maine Lobster	82	Ribeye for Two	248
Veal Chop	75	Lamb Chop	79

SIDES 20

Hand-Cut French Fries (V)
Chickpea Fries (V)
Mashed Potatoes (V)
Crispy Mac and Cheese (V)
Sautéed Spinach (V)
Maitake Mushrooms, Sesame, Lime (V)
Grilled Avocado and Fresh Wasabi, Yuzu Dressing (V)
Brussels Sprouts, Chilies, Mint, Pecorino Cheese
Broccoli Rabe, Lemon, Chili (V)

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