

THE MARK RESTAURANT

BY JEAN-GEORGES

CHRISTMAS DAY and EVE 2018

Choice of Appetizer, Entree, Dessert \$175

Amuse Bouche

Tuna Tartare, Caviar, Brioche

Appetizer

Butternut Squash Soup, White Truffle

Terrine of Foie Gras Marble, Green Beans Salad

Slivers of Diver Scallops, Black Truffle Toast

Russ and Daughters' Norwegian Smoked Salmon, Horseradish Condiment

Shrimp Salad, Avocado, Enoki, Champagne Dressing

Fresh Tagliatelle, Black Truffles, Fresh Mozzarella, Parmesan

Entree

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

Turbot, Chateau Chalon Sauce

Maine Lobster, Meyer Lemon Risotto, Basil

(With Black Truffle Supplement \$15)

Roasted Organic Capon Stuffed with Chestnuts, Truffles, Glazed Winter Vegetables

Grilled Lamb Chops, Mushroom Bolognese, Broccoli Rabe, Pecorino

Beef Tenderloin, Glazed Carrots, Miso-Mustard sauce

Dessert

Chocolate Buche de Noel

Pecan Tart, Maple Bourbon Ice Cream

Butterscotch Pudding, Financier

Warm Chocolate Cake, Vanilla Ice Cream

Assorted Ice Creams & Sorbets

Cookie Plate

PETIT FOURS