

THE MARK RESTAURANT

BY JEAN-GEORGES

IN ROOM DINING

SPRING 2019

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

Dial 3161

A suggested gratuity of 18% (of which 16% is provided to the service team and 2% to the order takers) will be added for your convenience. The payment of this gratuity is subject to your complete discretion and may be increased, decreased, or eliminated entirely.

Please note a \$7.50 Delivery Charge will be applied to your final bill. It is not a gratuity and will not be distributed to the service staff.

BREAKFAST

Served Daily from 5:30am until 11:00am

CONTINENTAL BREAKFAST 45

Pastry Basket with an Assortment of Fresh Muffins and Pastries
with Vermont Creamery Butter and Jams

Choice of Freshly Squeezed Juices
Orange, Carrot, Grapefruit

Choice of La Colombe Coffee or Harney & Sons Tea
Japanese Sencha Green, English Breakfast, Earl Grey,
Peppermint, Egyptian Chamomile

THE MARK BREAKFAST 51

Two Organic Eggs Any Style
Served with Roasted Potatoes and Mixed Greens

Choice of Breakfast Meat
Ham, Bacon, Chicken Sausage or Pork Sausage

Choice of Toast, English Muffin or Bagel
with Vermont Creamery Butter and Jams

Choice of Freshly Squeezed Juices
Orange, Carrot, Grapefruit

Choice of La Colombe Coffee or Harney & Sons Tea
Japanese Sencha Green, English Breakfast, Earl Grey,
Peppermint, Egyptian Chamomile

EGGS

Local Organic Eggs Served with Roasted Potatoes and Toast

Two Eggs Any Style 22

Wild Mushroom, Kale and Parmesan Frittata 31

Omelette with Gruyere Cheese & Spinach 27

Egg White Omelette with Herbs 29

Eggs Benedict 31

with Choice of Ham or Smoked Salmon

Toasted Egg Yolk with Caviar 54

Egg Sandwich with Cheddar Cheese 29

Choice of Bacon or Ham

FRUIT & GREEK YOGURT

Half Chilled Grapefruit 10

Glazed with Honey and Greek Yogurt 17

Seasonal Berries 21

Seasonal Fruit Plate 24

Greek Yogurt 14

with Bananas and Berries 21

with Bananas, Berries and Granola 27

GRIDDLE

Buttermilk Pancakes served with Bananas and Berries 28

Brioche French Toast with Sautéed Seasonal Fruit 29

SMOKED FISH & BREAKFAST MEAT

Norwegian Smoked Salmon Platter	32
Served with a Toasted Bagel, Red Onion and Cream Cheese	
Ham	12
Applewood Smoked Bacon	12
Chicken Sausage	12
Pork Sausage	12

CEREALS & GRAINS

Irish Steel Cut Oatmeal	20
with Dried Cherries and Brown Sugar	
House Made Granola	16
Cereal	11
Special K, Raisin Bran, All Bran, Frosted Flakes, Rice Krispies, Cheerios	
with Bananas and Berries	18
with Greek Yogurt	18

BREAD & BAKED GOODS

Pastry Basket with an Assortment of Muffins and Pastries	25
Avocado Toast	18
Choice of Seven Grain or Gluten Free Toast	
with Two Poached Eggs	23
with Smoked Salmon	27
with Two Poached Eggs and Smoked Salmon	31
Toast	8
Seven Grain, Whole Wheat, French White, Sourdough, Rye, Pumpernickel, Gluten Free	
Bagel with Cream Cheese	10
Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin	
Mini Croissants, Pain au Chocolates or French Baguettes	8
Muffin Seasonal	10
Scones with Clotted Cream and Seasonal Fruit Compote	14

JUICES & SMOOTHIES

Banana Berry Smoothie	19
Greek Yogurt, Maple Syrup	
Green Juice	18
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	18
Carrot, Beet, Orange, Lemon, Ginger	
Fresh Squeezed Juices	9/15
Orange, Grapefruit, Carrot	
Juices	9
Apple, Cranberry, Pineapple, Tomato	

LUNCH

Served Daily from 11:00am until 3:00pm

RAW

BREAKFAST continued

Served Daily from 5:30am until 11:00am

Chilled Seafood Platter	46/84
Oysters, Clams, Shrimp, Lobster and Tuna Tartare	
Oysters on the Half-Shell	6.00 each
Little Neck Clams	5.25 each
Shrimp Cocktail	31
Chilled Maine Lobster	41
Osetra Caviar with Warm Blinis	91 per Oz
Ginger Tuna Tartare	31
Avocado, Spicy Radish and Ginger Marinade	
Sushi Grade Hamachi Sashimi	33
Avocado, Soy-Yuzu Dressing	
Crispy Sushi	33
Salmon, Tuna, Scallop, Hamachi and Avocado	

APPETIZERS

Seasonal Appetizer	
Egg Caviar	54
Chilled Artichoke with Mustard Dipping Sauce	28
Crispy Calamari with Lemon Dip	30
Avocado Toast	18
Choice of Seven Grain or Gluten Free Toast	
with Smoked Salmon	27
Peekytoe Crab Cake	30
Pink Grapefruit, Avocado and Ginger	
Norwegian Smoked Salmon	32
Served with Country Bread, Red Onion and Cream Cheese	

PIZZA & PASTA

Mozzarella, Tomato and Basil Pizza	25
Pepperoni, Tomato and Mozzarella Pizza	28
Black Truffle and Fontina Cheese Pizza	37
Avocado Pizza with Onion, Cilantro, Jalapeno and Lime	30
Smoked Salmon "Everything Crust" Pizza	32
Fusilli with Tomato, Mozzarella and Basil	23/33
Fresh Fettuccine with Meyer Lemon and Parmesan	24/34

All Pizza and Fusilli Pasta are available Gluten Free

SANDWICHES

Grilled Tuna Burger with Shiso and Yuzu Pickles	38
Lobster Burger	35
with Gruyere, Green Chili Mayonnaise and Yuzu Pickles	
Grilled Chicken Ciabatta Panini, Avocado and Chipotle Dressing	29
Smoked Salmon Club Sandwich with Tofu Cream Cheese and Dill	32
Chicken Club Sandwich with Bacon, Avocado and Hard-Boiled Egg	32

PICNIC IN THE PARK

BY JEAN-GEORGES

Available after 11:00am

Enjoy the splendor of Central Park with a delightfully prepared basket of our choice from our picnic menu. We kindly request that all orders be placed two hours before you wish to enjoy your picnic.

THE MARK PICNIC FOR TWO 120

Choice of Two Sandwiches
(Mozzarella & Prosciutto, Ham & Gruyere, Salmon & Cream Cheese, Grilled Vegetable)
Mixed Green Salad
Two Seasonal Whole Fruits (Apple, Banana, & Oranges)
Assorted Cookie Plate
Cape Cod Potato Chips
Still or Sparkling Water

THE CENTRAL PARK PICNIC FOR TWO 175

Choice of Two Sandwiches
(Mozzarella & Prosciutto, Ham & Gruyere, Salmon & Cream Cheese, Grilled Vegetable)
Chilled Artichoke with Mustard Dipping Sauce
Kale Salad
Lemon-Parmesan Vinaigrette, Croutons and Serrano Peppers
Two Seasonal Whole Fruits (Apple, Banana, & Oranges)
Berry Financiers
Cape Cod Potato Chips
Still or Sparkling Water

THE CENTRAL PARK PICNIC FOR FOUR 225

Choice of Four Sandwiches
(Mozzarella & Prosciutto, Ham & Gruyere, Salmon & Cream Cheese, Grilled Vegetable)
Green Market Crudités with Anchovy Dip
Kale Salad
Lemon-Parmesan Vinaigrette, Croutons and Serrano Peppers
Two Seasonal Whole Fruits (Apple, Banana, & Oranges)
Berry Financiers
Cape Cod Potato Chips
Still or Sparkling Water

THE REMARKABLE EXPERIENCE FOR TWO 420

Shrimp Cocktail
Artisanal Cheese Plate
Organic Market Vegetable Salad with Feta Cheese and Black Olive
1 oz Osetra Caviar and Blinis
Summer Fruit Pie with Cream Anglaise
The MARK Signature Chocolate Bars
Billecart Salmon Brut Reserve NV 375ml
Still or Sparkling Water
Customize your experience by adding any additional items from our full selection of sandwiches, snacks and sweets.

BOTTLED SPIRITS

All Mixers and Garnishes Available

VODKA, 1L

Titos	160
Ketel One	250
Grey Goose	300
Stoli	225
Belvedere	275

TEQUILA, 750ml

Patron Silver	350
Casamigos Reposado	350
Don Julio '1942' Extra Añejo'	725

GIN, 1L

Bombay Sapphire	250
Hendricks	255
Tanqueray	245

SCOTCH & WHISKEY, 750ml

Johnnie Walker Black	355
Johnnie Walker Blue	1,450
Oban 14 Year	465
Macallan 12 Year	385

COGNAC, 750ml

Hennessy VSOP	375
Martell 'Cordon Bleu'	950

BEER

Beck's, Germany	11
Brooklyn Lager, Brooklyn, New York	12
Buckler Non-Alcoholic, Holland	8
Duvel, Breendonk, Belgium	15
Heineken Light, Amsterdam, Netherlands	12
Lagunitas IPA, Petaluma, California	12

LUNCH Continued

Served Daily from 11:00am until 3:00pm

SOUP & SALAD

Seasonal Soup	
---------------	--

Chicken and Coconut Milk Soup with Galangal and Shiitakes	22
Nicoise Salad	31
Mesclun, Sicilian Tuna, Potatoes, Eggs, Haricot Verts	
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Kale Salad	28
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Heart of Romaine Caesar Salad	29
Chopped Lettuce Salad, Avocado, Apple, Pecans and Blue Cheese	29
with Grilled Chicken Paillard	41
with Grilled Shrimp	43
with Grilled Salmon	47

ENTREES

Wild Mushroom and Kale Frittata	31
Veal Milanese	53
Seasonal Preparation	
THE MARK Cheeseburger with Black Truffle Dressing and Brie	41
Russian Cheeseburger	35
Pepper Jack, Avocado, Crispy Onions and Russian Dressing	
Croque M with Ham, Comte and Gruyere Cheese	30
Slowly Cooked Salmon Salad	54
Boston Lettuce and Carrot Ginger Dressing	
Beef Tenderloin	64
Seasonal Preparation	

SIDES

Maitake Mushrooms with Sesame and Lime	16
Sautéed Spinach	16
Mashed Potatoes	16
Hand Cut French Fries	16
Sautéed Kale	16
Sautéed Broccoli Rabe with Lemon Zest and Olive Oil	16
Chickpea Fries	16
Steamed Rice	16
Seasonal Side	

WEEKEND BRUNCH SPECIALS

Served Saturday and Sunday from 11:00am until 3:00pm

Egg White Omelette with Herbs	26
Eggs Benedict with Choice of Ham or Smoked Salmon	28
Omelette with Gruyere Cheese & Spinach	26
Egg Sandwich with Cheddar Cheese	22
Choice of Ham or Bacon	
Greek Yogurt Parfait with Seasonal Compote and Granola	22
Pastry Basket with an Assortment of Fresh Muffins and Pastries	24
Buttermilk Pancakes served with Bananas and Mixed Berries	24
Brioche French Toast with Seasonal Fruit	22

LATE LUNCH

Served Daily from 3:00pm until 5:30pm

SMALL PLATES

Pea Guacamole with Crunchy Tortillas	15
--------------------------------------	----

Shrimp Satay with Sweet and Sour Sauce	15
Crab Spring Rolls with Tamarind Dip	15
Spiced Chicken Samosas with Cilantro Yogurt	22
Beef Sliders with Black Truffle Dressing and Brie	15
Lobster Sliders	19
Hand Cut French Fries	16

APPETIZERS

Seasonal Appetizer	
Crispy Sushi	33
Salmon, Tuna, Scallop, Hamachi and Avocado	
Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Seasonal Soup	
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Nicoise Salad	31
Mesclun, Sicilian Tuna, Potatoes, Eggs, Haricot Verts	
Kale Salad	28
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Chilled Artichoke with Mustard Dipping Sauce	28
Norwegian Smoked Salmon	32
with Grilled Country Bread	
Seasonal Salad	

SANDWICHES

Russian Cheeseburger	35
Pepper Jack, Avocado, Crispy Onions and Russian Dressing	
Norwegian Smoked Salmon Club Sandwich	32
On Seven-Grain with Tofu Cream Cheese and Dill	
Chicken Club Sandwich with Bacon, Avocado and Hard Boiled Egg	32
Croque M with Ham, Comte and Gruyere Cheese	25
Grilled Chicken Ciabatta Panini, Avocado and Chipotle Dressing	26
Lobster Burger	35
with Gruyere, Green Chili Mayonnaise and Yuzu Pickles	

ENTREES

Mozzarella, Tomato and Basil Pizza	21
Black Truffle and Fontina Cheese Pizza	34
Fusilli with Mozzarella, Tomato and Basil	25/33
Fresh Fettuccine with Meyer Lemon and Parmesan	24/34
Veal Milanese Seasonal Preparation	53
Beef Tenderloin Seasonal Preparation	64
Grilled Salmon, Sautéed Spinach and Mashed Potatoes	53

WINES BY THE BOTTLE

CHAMPAGNE

Billecart Salmon Brut Réserve NV	168
Billecart Salmon Rosé Brut NV	248
Krug 'Grande Cuvée' Brut NV	495
Moët and Chandon 'Dom Pérignon' Brut 2009	661
Pommery Brut 'Apanage'	112
Louis Roederer 'Cristal' Brut 2007	628

Ruinart Brut Blanc de Blancs NV	278
La Caravelle Rosé Brut NV	125
Taittinger 'Prestige' Rosé Brut NV	180

SPARKLING

Crémant d'Alsace, Domaine François Baur NV	76
Prosecco, Bisol 'Jeio' NV, Veneto, Italy	75
Rosé, Domaine Carneros 'Damask' NV, Carneros, California	108

WHITE

Grüner Veltliner, Volker Wein 2018, Weinviertel, Austria	72
Chassagne-Montrachet, Château de la Charrière, France 2017	152
Sancerre, Pascal Jolivet 'Clos du Roy' 2017, Loire, France	138
Crozes-Hermitage Blanc, Alain Graillot 2016, Rhône, France	115
Albariño, Pazo Señorans 2016, Rías Baixas, Spain	76
Cortese, Michele Chiarlo 'Le Marne' 2017, Gavi, Piedmont	75
Pinot Grigio, Terlato 2016, Friuli Colli Orientali, Italy	104
Sauvignon Blanc, Cloudy Bay 2018, Marlborough, New Zealand	132
Chardonnay, Ramey 2015, Sonoma Coast, California	120
Viognier, Alban Vineyards 2016, Central Coast, California	108
Chardonnay, Kistler 2016, Sonoma Coast, California	228

ROSÉ

Blaufränkisch, Strehn, Burgenland, Austria	68
Château La Gordonne, Côtes de Provence, France	76

RED

Malbec, Finca Decero 2016, Agrelo, Mendoza, Argentina	80
Pauillac, Château Lacoste Borie 2010, Bordeaux, France	185
Saint-Emilion, La Grange Neuve de Figeac 2008, Bordeaux, France	152
Gevrey Chambertin, Georges Lignier 2014, Burgundy, France	144
Rhone Blend, Marcoux 'La Lorentine' 2015, Lirac, France	86
Chianti Classico Riserva, Castello di Volpaia, 2014, Tuscany, Italy	102
Brunello, Castiglione del Bosco 2013, Montalcino, Italy	168
Rioja, Bodegas Santalba 'Ogga' Reserva, Spain 2011	142
Pinot Noir, Kistler 2014, Sonoma Coast, California	228
Pinot Noir, Ponzi Vineyards 2016, Willamette Valley, Oregon	89
Syrah, Sky Vineyards 2012, Mt. Veeder, Napa Valley	80
Cabernet Sauvignon, Heitz 2013, Napa Valley, California	186

For our complete selection of wines from The Mark Restaurant by Jean-Georges, please ask to speak with a Sommelier

WINES BY THE HALF BOTTLE

CHAMPAGNE

Gosset Brut Excellence NV	115
---------------------------	-----

Krug 'Grand Cuvée' Brut NV	305
Pol Roger Brut NV	92
Ruinart Blanc de Blancs NV	130
Rosé, Bollinger Brut NV	178
Rosé, Krug Brut NV	350

WHITE

Bordeaux, Château Carbonnieux 2015, Pessac-Leognan, France	82
Pouilly-Fuissé, Louis Jadot 2016, Burgundy, France	62
Gewurztraminer, Hugel 2014, Alsace, France	58
Albariño, Do Ferreira 2015, Rias Baixas, Spain	64
Chardonnay, Frank Family 2016, Carneros, California	65

RED

Margaux, Pavillon Rouge du Château Margaux 2005, France	395
Margaux, Chateau du Tertre 'Les Hauts du Tertre' 2009, France	98
Mercurey, Domaine Faiveley 2016, Burgundy, France	78
Côtes du Rhône, E. Guigal 2014, Rhône Valley, France	58
Brunello di Montalcino, Gaja 'Pieve Santa Restituta' 2012, Italy	140
Pinot Noir, Bergström 2015, Willamette Valley, Oregon	68
Cabernet Sauvignon, Grgich Hills 2016, Napa Valley, California	158
Zinfandel, Ridge 'Lytton Springs' 2016, Dry Creek Valley, California	91

Served Daily from 5:30am until 11:00am

Selection of Cold Cereals With Berries and Bananas	11
Seasonal Fruit Plate	22
Soft Scrambled Eggs with Toast	18
Short Stack of Buttermilk Pancakes	18

ALL DAY

Served Daily from 11:00am until 11:00pm

Popcorn	11
Chicken Fingers with French Fries	20
Peanut Butter and Jelly Sandwich	15
Grilled Cheese Sandwich with French Fries	19
Fusilli Pasta with Tomato Sauce or Butter and Parmesan	20
Tomato and Mozzarella Pizza	21
Hamburger with French Fries	23
Cheeseburger with French Fries	25

DESSERTS

Ice Cream Sundae	7
Milk and Cookies	15
Warm Chocolate Cake with Vanilla Ice Cream	17

CHILDRENS` MENU

BREAKFAST

DINNER

Served Daily from 5:30pm until 11:00pm

RAW

Chilled Seafood Platter	46/84
Oysters, Clams, Shrimp, Lobster and Tuna Tartare	
Oysters on the Half-Shell	6.00 each
Little Neck Clams	5.25 each
Shrimp Cocktail	31
Osetra Caviar with Warm Blinis	91 per oz
Ginger Tuna Tartare	31
Avocado, Spicy Radish and Ginger Marinade	
Sushi Grade Hamachi Sashimi with Avocado, Soy-Yuzu Dressing	33
Crispy Sushi	33
Salmon, Tuna, Scallop, Hamachi and Avocado	

APPETIZER

Seasonal Appetizer	
Egg Caviar	54
Chilled Maine Lobster	41
Chilled Artichoke and Mustard Dipping Sauce	28
Spiced Chicken Samosas with Cilantro Yogurt	26
Crispy Calamari with Rosemary Dip	30
Peekytoe Crab Cake with Pink Grapefruit, Avocado and Ginger	30
Norwegian Smoked Salmon	30
with Grilled Country Bread	

SOUP & SALAD

Seasonal Soup	
Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Kale Salad	28
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Heart of Romaine Caesar Salad	29
with Grilled Chicken Paillard	41
with Grilled Shrimp	43
with Grilled Salmon	47
Seasonal Salad	

PIZZA & PASTA

Mozzarella, Tomato and Basil Pizza	25
Pepperoni, Tomato and Mozzarella Pizza	28
Avocado Pizza with Onion, Cilantro, Jalapeno and Lime	30
Smoked Salmon "Everything Crust" Pizza	32
Black Truffle and Fontina Cheese Pizza	37
Rigatoni with Meatballs and Tomato Sauce	30/39
Fusilli with Tomato, Mozzarella and Basil	28/38
Fresh Fettuccine with Meyer Lemon and Parmesan	24/34

All Pizza and Fusilli Pasta available Gluten Free

WINES BY THE GLASS

SPARKLING

Prosecco, Bisol 'Jeio' Brut NV, Veneto, Italy	18
---	----

Champagne, Delamotte Brut NV, France	28
Rosé Champagne, Taittinger 'Prestige' Brut NV, France	38
Rosé Champagne, Billecart-Salmon Brut NV, France	49

WHITE

Grüner Veltliner, Volker Wein 2018, Austria	18
Riesling, Carl Loewen 'Herrenberg' Kabinett 2017, Germany	18
Albariño, Pazo Señorans 2016, Rías Baixas, Spain	19
Sancerre, Domaine Michel Girard et Fils 2018, Loire Valley, France	22
Chardonnay, Ramey 2015, Sonoma Coast, California	27
Chassagne-Montrachet, Château de la Charrière 2017, France	38

ROSÉ

Château La Gordonne 2017, Côtes de Provence, France	18
---	----

RED

Malbec, Finca Decero 2016, Agrelo, Mendoza, Argentina	20
Pinot Noir, Elk Cove Vineyards 2015, Willamette Valley, Oregon	24
Cabernet Sauvignon, Clos du Val 2015, Napa Valley, California	30
Super Tuscan, Tenuta San Guido 'Le Difese' 2016, Tuscany, Italy	26
Saint-Émilion, La Grange Neuve de Figeac 2008, France	38

SAKE

Yuri Masamune, Honjozo	15
Tsukasabotan 'King of Peony', Junmai Daiginjo	28

SWEET

Moscato d'Asti, Michele Chiarlo 'Nivole', Piedmont, Italy	14
Sauternes, Château Suduiraut 1998, Bordeaux, France	23
Tokaji, Disznókó Aszú 6 Puttonyos 2002, Hungary	32

BEVERAGES

COFFEE, TEA & WARM BEVERAGES

La Colombe Regular or Decaffeinated Coffee	12/15
--	-------

La Colombe Espresso	9/13
Cappuccino	9
Latte	9
Macchiato	9
Iced Coffee	9
Harney & Sons Tea	10
Japanese Sencha Green, English Breakfast, Earl Grey, Peppermint, Egyptian Chamomile	
Matcha Latte	10
Iced Matcha & Coconut Water	12

JUICES, SMOOTHIES & SOFT DRINKS

Banana-Berry Smoothie	17
Greek Yogurt, Maple Syrup	
Green Juice	18
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	18
Carrot, Beet, Orange, Lemon, Ginger	
Fresh Squeezed Juices	9
Orange, Grapefruit, Carrot	
Juices	9
Apple, Cranberry, Pineapple, Tomato	
Bottled Soda	9
Sprite, Coke, Diet Coke, Ginger Ale, Tonic, Club Soda	

BOTTLED WATER, 1L

Still, Evian	11
Sparkling, Badoit	11

DINNER *Continued*

Served Daily from 5:30pm until 11:00pm

FISH

Slowly Cooked Salmon with Bok Choy and Ginger-Chili Vinaigrette	54
---	----

Pan Seared Scallops Seasonal Preparation	46
Roasted Maine Lobster Seasonal Preparation	73
Wild Dover Sole with Spinach, Potatoes and Mustard Sauce	86
Lobster Burger	35
with Gruyere, Green Chili Mayonnaise and Yuzu Pickles	

MEAT

Parmesan Crusted Organic Chicken, Artichokes, Lemon-Basil Butter	48
Veal Milanese	53
Seasonal Preparation	
Grilled Lamb Chops Seasonal Preparation	63
Beef Tenderloin	64
Seasonal Preparation	
THE MARK Cheeseburger with Black Truffle Dressing and Brie	41
Russian Cheeseburger	35
Pepper Jack, Avocado, Crispy Onions and Russian Dressing	

SIMPLY COOKED *Served with Shishito Peppers*

Scottish Salmon	53
Maine Diver Scallops	55
Maine Lobster	72
“Plume De Veau” Veal Chop	63
Sonoma County Lamb Chops	62
Niman Ranch Beef Tenderloin	63
Roasted Organic Free-Range Chicken, Half or Whole	47/90

SIDES

Maitake Mushrooms with Sesame and Lime	16
Sautéed Spinach	16
Mashed Potatoes	16
Sautéed Kale	16
Sautéed Broccoli Rabe with Lemon Zest and Olive Oil	16
Steamed Rice	16
Chickpea Fries	16
Seasonal Side	16

DESSERTS

Served Daily from 11:00am to 11:00pm

DESSERTS

Grand Marnier and Chocolate Chip Soufflé with Mandarin Sorbet	20
---	----

Profiteroles with Vanilla Ice Cream and Chocolate Sauce	20
Warm Chocolate Cake with Vanilla Ice Cream	20
The MARK Cookie Plate	18
Caramel Sundae	20
Butterscotch Pudding	20
Rhubarb Trifle	18
Assorted Ice Cream & Sorbet	

CHEESE & CAVIAR

Osetra Caviar with Warm Blinis	91 per Oz
Artisanal Cheese Plate	27
Saint Nectaire	
Vallee d'aspe	
Florette (Goat Brie)	
Sharfer Max (Mild Gruyere)	
Saint Agur	

Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Heart of Romaine Caesar Salad	29
With Grilled Chicken	41
With Grilled Shrimp	43
Tomato, Mozzarella and Basil Pizza	25
Chicken Club Sandwich with Bacon, Avocado and Hard-Boiled Egg	32
THE MARK Cheeseburger	41
Black Truffle Dressing, Brie and Hand Cut French Fries	
Fusilli with Mozzarella, Tomato and Basil	28/38
Roasted Chicken, Mashed Potatoes and Sautéed Spinach	47/90
Grilled Beef Tenderloin with Hand Cut French Fries	64
Scottish Salmon with Mashed Potatoes and Sautéed Spinach	53

DESSERTS

Warm Chocolate Cake with Vanilla Ice Cream	20
Assorted Home-Made Cookies	18
Artisanal Cheese Plate	27

OVERNIGHT

Served Daily from 11:00pm until 5:30am

Shrimp Cocktail	31
Seasonal Soup	22