

THE MARK RESTAURANT

BY JEAN-GEORGES

IN ROOM DINING

Winter 2018

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 30

- 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 35

- 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 26
- Omelette with Gruyere Cheese & Spinach 26
- Egg White Omelette with Herbs 26
- Eggs Benedict 28
 - with Choice of Ham or Smoked Salmon
- Toasted Egg Yolk with Caviar 54
- Egg Sandwich with Cheddar Cheese 22
 - Choice of Bacon or Ham

FRUIT & GREEK YOGURT

- Half Chilled Grapefruit 10
 - Glazed with Honey and Greek Yogurt 16
- Seasonal Berries 18
- Seasonal Fruit Plate 23
- Greek Yogurt 14
 - with Bananas and Berries 20
 - with Bananas, Berries and Granola 26

GRIDDLE

- Buttermilk Pancakes served with Bananas and Berries 24
- Brioche French Toast with Sautéed Seasonal Fruit 22

BREAKFAST continued

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

SMOKED FISH & BREAKFAST MEAT

- Norwegian Smoked Salmon Platter 28
 - Served with a Toasted Bagel, Red Onion and Cream Cheese
- Ham 10
- Applewood Smoked Bacon 10
- Chicken Sausage 10
- Pork Sausage 10

CEREALS & GRAINS

- Irish Steel Cut Oatmeal 15
 - with Dried Cherries and Brown Sugar
- House Made Granola 15
- Cereal 11
 - Special K, Raisin Bran, All Bran, Frosted Flakes, Rice Krispies, Cheerios
 - with Bananas and Berries 17
 - with Greek Yogurt 17

BREAD & BAKED GOODS

- Pastry Basket with an Assortment of Muffins and Pastries 24
- Avocado Toast 18
 - Choice of Seven Grain or Gluten Free Toast
 - with Two Poached Eggs 23
 - with Smoked Salmon 26
 - with Two Poached Eggs and Smoked Salmon 31
- Toast 7
 - Seven Grain, Whole Wheat, French White, Sourdough, Rye, Pumpernickel, Gluten Free
- Bagel with Cream Cheese 7
 - Plain, Sesame, Poppy, Whole Wheat, Cinnamon Raisin
- Mini Croissants, Pain au Chocolates or French Baguettes 7
- Muffin 7
 - Blueberry, Banana Walnut, Bran
- Scones with Clotted Cream and Seasonal Fruit Compote 9

JUICES & SMOOTHIES

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

LUNCH

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

RAW

Chilled Seafood Platter	46/91
Oysters, Clams, Shrimp, Lobster and Tuna Tartare	
Oysters on the Half-Shell	5.25 each
Little Neck Clams	4.75 each
Shrimp Cocktail	29
Chilled Maine Lobster	31
Osetra Caviar with Warm Blinis	91 per Oz
Ginger Tuna Tartare	31
Avocado, Spicy Radish and Ginger Marinade	
Sushi Grade Hamachi Sashimi	31
Avocado, Soy-Yuzu Dressing	
Crispy Sushi	31
Salmon, Tuna, Scallop, Hamachi and Avocado	

APPETIZERS

Egg Caviar	54
Chilled Artichoke with Mustard Dipping Sauce	25
Crispy Calamari with Lemon Dip	27
Avocado Toast	18
Choice of Seven Grain or Gluten Free Toast	
with Smoked Salmon	26
Crispy Octopus	29
Potatoes, Fennel Herb Salad and Lemon Caper Emulsion	
Peekeytoe Crab Cake	29
Pink Grapefruit, Avocado and Ginger	
Norwegian Smoked Salmon	28
Served with Country Bread, Red Onion and Cream Cheese	
Fig and Prosciutto	27
Mozzarella, Basil, Arugula and Lemon Vinaigrette	

PIZZA & PASTA

Mozzarella, Tomato and Basil Pizza	21
Pepperoni, Tomato and Mozzarella Pizza	24
Black Truffle and Fontina Cheese Pizza	34
Avocado Pizza with Onion, Cilantro, Jalapeno and Lime	24
Smoked Salmon "Everything Crust" Pizza	30
Fusilli with Tomato, Mozzarella and Basil	23/33
Fresh Fettuccine with Meyer Lemon and Parmesan	24/34

All Pizza and Fusilli Pasta available Gluten Free

SANDWICHES

Grilled Tuna Burger with Shiso and Yuzu Pickles	35
Lobster Burger	35
with Gruyere, Green Chili Mayonnaise and Yuzu Pickles	
Grilled Chicken Ciabatta Panini, Avocado and Chipotle Dressing	26
Smoked Salmon Club Sandwich with Tofu Cream Cheese and Dill	32
Chicken Club Sandwich with Bacon, Avocado and Hard-Boiled Egg	30

LUNCH Continued

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

SOUP & SALAD

Chicken and Coconut Milk Soup with Galangal and Shiitakes	22
Butternut Squash Soup with Wild Mushroom	21
Nicoise Salad	28
Mesclun, Sicilian Tuna, Potatoes, Eggs, Haricot Verts	
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Endive, Pear and Apple Salad, Pecans, and Blue Cheese Dressing	27
Kale Salad	25
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Heart of Romaine Caesar Salad	26
Chopped Lettuce Salad, Avocado, Apple, Pecans and Blue Cheese	25
with Grilled Chicken Paillard	38
with Grilled Shrimp	41
with Grilled Salmon	41

All Pizza and Fusilli Pasta available Gluten Free

ENTREES

Wild Mushroom and Kale Frittata	26
Grilled Black Sea Bass with Braised Fennel, Carrots and Olives	54
Veal Milanese	49
Parmesan, Escarole, Pecans and Lemon Vinaigrette	
THE MARK Cheeseburger with Black Truffle Dressing and Brie	37
Russian Cheeseburger	35
Pepper Jack, Avocado, Crispy Onions and Russian Dressing	
Croque M with Ham, Comte and Gruyere Cheese	25
Slowly Cooked Salmon Salad	54
Boston Lettuce and Carrot Ginger Dressing	
Beef Tenderloin	54
Smooth Parsnips, Roasted Brussel Sprouts, and Miso Mustard	

SIDES

Maitake Mushrooms with Sesame and Lime	13
Sautéed Spinach	13
Mashed Potatoes	13
Hand Cut French Fries	13
Sautéed Kale	13
Sautéed Broccoli Rabe with Lemon Zest and Olive Oil	13
Chickpea Fries	13
Steamed Rice	13
Roasted Brussels Sprouts, Pecans and Aged Balsamic	13

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	14
Shrimp Satay with Sweet and Sour Sauce	14
Crab Spring Rolls with Tamarind Dip	14
Spiced Chicken Samosas with Cilantro Yogurt	14
Beef Sliders with Black Truffle Dressing and Brie	14
Lobster Sliders	18
Hand Cut French Fries	13

APPETIZERS

Crispy Sushi	31
Salmon, Tuna, Scallop, Hamachi and Avocado	
Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Nicoise Salad	28
Mesclun, Sicilian Tuna, Potatoes, Eggs, Haricot Verts	
Endive, Pear and Apple Salad, Pecans and Blue Cheese Dressing	27
Kale Salad	25
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Chilled Artichoke with Mustard Dipping Sauce	25
Norwegian Smoked Salmon	30
with Grilled Country Bread	

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	30
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	30
Grilled Salmon, Sautéed Spinach and Mashed Potatoes	53

All Pizza and Fusilli Pasta available Gluten Free

CHILDRENS` MENU

BREAKFAST

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

Selection of Cold Cereals	11
With Berries and Bananas	17
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

DINNER

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

RAW

Chilled Seafood Platter	46/91
Oysters, Clams, Shrimp, Lobster and Tuna Tartare	
Oysters on the Half-Shell	5.25 each
Little Neck Clams	4.75 each
Shrimp Cocktail	29
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	31
Crispy Sushi	31
Salmon, Tuna, Scallop, Hamachi and Avocado	

APPETIZER

Egg Caviar	54
Chilled Maine Lobster	31
Chilled Artichoke and Mustard Dipping Sauce	25
Crispy Octopus with Fennel Herb Salad and Potatoes	29
Spiced Chicken Samosas with Cilantro Yogurt	22
Crispy Calamari with Rosemary Dip	27
Peekytoe Crab Cake with Pink Grapefruit, Avocado and Ginger	29
Norwegian Smoked Salmon	30
with Grilled Country Bread	

SOUP & SALAD

Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Butternut Squash Soup with Wild Mushroom	21
Steamed Shrimp Salad	34
Avocado, Enoki and Champagne Dressing	
Endive, Pear and Apple Salad, Pecans and Blue Cheese Dressing	28
Kale Salad	25
Lemon-Parmesan Vinaigrette, Croutons and Serrano	
Heart of Romaine Caesar Salad	26
with Grilled Chicken Paillard	
with Grilled Shrimp	
with Grilled Salmon	

PIZZA & PASTA

Mozzarella, Tomato and Basil Pizza	21
Pepperoni, Tomato and Mozzarella Pizza	24
Avocado Pizza with Onion, Cilantro, Jalapeno and Lime	24
Smoked Salmon "Everything Crust" Pizza	30
Black Truffle and Fontina Cheese Pizza	34
Rigatoni with Meatballs and Tomato Sauce	24/34
Fusilli with Tomato, Mozzarella and Basil	23/33
Fresh Fettuccine with Meyer Lemon and Parmesan	24/34
Fresh Angel Hair with Caramelized Brussel Sprouts	26/36
and Basil-Pistachio Pesto	

All Pizza and Fusilli Pasta available Gluten Free

DINNER Continued

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

FISH

Slowly Cooked Salmon with Bok Choy and Ginger-Chili Vinaigrette	53
Grilled Black Sea Bass with Braised Fennel, Carrots and Olives	54
Roasted Maine Lobster	66
Meyer Lemon Risotto, Caramelized Fennel	
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	47
Veal Milanese	49
Parmesan, Escarole, Pecans and Lemon Vinaigrette	
Grilled Lamb Chops	55
Mushroom Bolognese, Broccoli Rabe and Pecorino	
Beef Tenderloin	54
Smooth Parsnips, Roasted Brussel Sprouts, and Miso Mustard	
THE MARK Cheeseburger with Black Truffle Dressing and Brie	37
Russian Cheeseburger	35
Pepper Jack, Avocado, Crispy Onions and Russian Dressing	

SIMPLY COOKED Served with Shishito Peppers

Scottish Salmon	50
North Atlantic Black Sea Bass	52
Maine Diver Scallops	52
Maine Lobster	62
Maine Halibut	48
"Plume De Veau" Veal Chop	61
Sonoma County Lamb Chops	60
Niman Ranch Beef Tenderloin	54
Niman Ranch Dry Aged NY Strip	89
Roasted Organic Free-Range Chicken, Half or Whole	46/89

SIDES

Maitake Mushrooms with Sesame and Lime	13
Sautéed Spinach	13
Mashed Potatoes	13
Sautéed Kale	13
Sautéed Broccoli Rabe with Lemon Zest and Olive Oil	13
Steamed Rice	13
Chickpea Fries	13
Roasted Brussels Sprouts, Pecans and Aged Balsamic	13

DESSERTS

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

DESSERTS

Grand Marnier and Chocolate Chip Soufflé with Mandarin Sorbet	17
Profiteroles with Vanilla Ice Cream and Chocolate Sauce	17
Salted Caramel Sundae	17
Candied Popcorn, Peanuts and Fudge Sauce	
Sour Cream Cheesecake with Mixed Berries	17
Warm Chocolate Cake with Vanilla Ice Cream	17
Passion Sunflower	17
Orange Blossom Diplomat Cream, Meringue, Passion Fruit	
Butterscotch Pudding, Crème Fraiche, Caramel and Sea Salt	17
Caramelized Apple Pie	17
Maple Pecan Ice Cream, Apple Chips	
Pecan Tart with Cinnamon Ice Cream	17
Vanilla Poached Pear, Pear Puree, Fudge	
Red Velvet Cupcake, Cream Cheese Frosting	14
The MARK Cookie Plate	14
Assorted Ice Cream	5
Assorted Sorbet	5

CHEESE & CAVIAR

Osetra Caviar with Warm Blinis	91 per Oz
Artisanal Cheese Plate	24
D’Affinois	
Rolf Beeler Gruyere	
Muenster	
Fourme d’Ambert	
Sainte Maure	
Bethmale	

OVERNIGHT

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

Shrimp Cocktail	29
Lentil Soup with Herbs and Parmesan	18
Chicken and Coconut Milk Soup with Galangal and Shiitake	22
Heart of Romaine Caesar Salad	26
With Grilled Chicken	38
With Grilled Shrimp	39
Tomato, Mozzarella and Basil Pizza	21
Chicken Club Sandwich with Bacon, Avocado and Hard-Boiled Egg	30
THE MARK Cheeseburger	35
Black Truffle Dressing, Brie and Hand Cut French Fries	
Fusilli with Mozzarella, Tomato and Basil	30
Roasted Chicken, Mashed Potatoes and Sautéed Spinach	46
Grilled Beef Tenderloin with Hand Cut French Fries	55
Scottish Salmon with Mashed Potatoes and Sautéed Spinach	53

DESSERTS

Warm Chocolate Cake with Vanilla Ice Cream	17
Assorted Ice Cream and Sorbet	14
Assorted Home-Made Cookies	14
Artisanal Cheese Plate	24

BEVERAGES

COFFEE, TEA & WARM BEVERAGES

La Colombe Regular or Decaffeinated Coffee	12/15
La Colombe Espresso	7
Cappuccino	8
Latte	8
Macchiato	8
Iced Coffee	6
Harney & Sons Tea	9
Japanese Sencha Green, English Breakfast, Earl Grey, Peppermint, Egyptian Chamomile	
Hot Water with Lemon	4

JUICES, SMOOTHIES & SOFT DRINKS

Banana-Berry Smoothie	15
Berries, Banana, Greek Yogurt, Maple Syrup	
Green Juice	15
Spinach, Cucumber, Kale, Apple, Lemon, Ginger	
Ruby Red Juice	15
Carrot, Beet, Orange, Lemon, Ginger	
Fresh Squeezed Juices	9
Orange, Grapefruit, Carrot	
Juices	9
Apple, Cranberry, Pineapple, Tomato	
Bottled Soda	8
Sprite, Coke, Diet Coke, Ginger Ale, Tonic, Club Soda	

BOTTLED WATER, 1L

Still, Evian	10
Sparkling, Badoit	10

WINES BY THE GLASS

SPARKLING

Prosecco, Bisol 'Jeio' Brut NV, Veneto, Italy,	16
Champagne, Taittinger 'Cuvee Prestige' Brut NV	28
Champagne, Billecart-Salmon Brut Réserve NV	39
Champagne, Billecart-Salmon Brut Rosé NV	49
Champagne, Dom Ruinart Brut Blanc de Blancs 2004	75

WHITE

Grüner Veltliner, Volker Wein 2016, Weinviertel, Austria	15
Albariño, Pazo Señorans 2015, Rías Baixas, Spain	17
Sancerre, Domaine Gérard Millet 2016, Loire Valley, France	20
Chardonnay, Ramey 2013, Sonoma Coast, California	28
Chassagne-Montrachet, JM Morey 'La Bergerie' 2014, France	36

ROSÉ

Strehn, Blaufankisch 2016, Burgenland, Austria	15
Domaine Fontaine 'Gris de Gris' 2016, Corbières, France	16
Macari 2016, North Fork Long Island, New York	18

RED

Malbec, Finca Decero 2014, Agrelo, Mendoza, Argentina	17
Syrah, Dutton-Goldfield 2013, Russian River Valley, California	18
Pinot Noir, Ponzi Vineyards 'MV' 2015, Willamette Valley, Oregon	22
Cabernet Sauvignon, Whitehall Lane 2014, Napa Valley, California	22
Super Tuscan, Tenuta San Guido 'Le Difese' 2015, Tuscany, Italy	23
Saint-Émilion, Château Chauvin 2009, Bordeaux, France	38

SAKE

Yuri Masamune, Honjozo	12
Tsukasabotan 'King of Peony', Junmai Daiginjo	26

SWEET

Moscato d'Asti, Michele Chiarlo 'Nivole' 2015, Piedmont, Italy	12
Sauternes, Château Suduiraut 1998, Bordeaux, France	21
Tokaji, Disznókó Aszú 6 Puttonyos 2002, Hungary	30

WINES BY THE BOTTLE

CHAMPAGNE

Billecart Salmon Brut Reserve NV	156
Billecart Salmon Rosé Brut NV	224
Krug 'Grande Cuvée' Brut NV	495
Krug Brut 2002	860
Moët and Chandon 'Impérial Brut Reserve NV	120
Moët and Chandon 'Dom Pérignon' Brut 2009	575
Pommery Brut Grand Cru 2004	160
Dom Ruinart Brut Blanc de Blancs 2006	300
Taittinger 'Prestige' Rosé Brut NV	225

SPARKLING

Crémant d'Alsace, Domaine François Baur NV	70
Prosecco, Bisol 'Jeio' NV, Veneto, Italy	75
Rosé, Roederer Estate Brut NV, Anderson Valley, California	100

WHITE

Grüner Veltliner, Sohm and Kracher 2012, Wachau	100
Sancerre, Pascal Jolivet 'Clos du Roy' 2016, Loire, France	115
Chassagne-Montrachet, Jean-Marc Morey 2014, France	144
Pouilly-Fuissé, Domaine Ferret 2015, Burgundy, France	125
Albariño, Pazo Señorans 2015, Rías Baixas, Spain	68
Pinot Grigio, Terlato 2016, Friuli Colli Orientali, Italy	90
Sauvignon Blanc, Cloudy Bay 2016, Marlborough, New Zealand	120
Chardonnay, Ramey 2014 Sonoma, California	120
Chardonnay, Aubert 'Larry Hyde & Sons' 2014, California	260

ROSÉ

Blaufankisch, Strehn 2016, Burgenland, Austria	60
Domaine Fontaine 'Gris de Gris' 2016, Corbières, France	64
Xavier Flouret Château des Demoiselles 'Nationale 7' 2016, France	68

RED

Malbec, Finca Decero 2015, Agrelo, Mendoza, Argentina	68
Saint-Estephe, Château Lafon Rochet 2007, France	150
Saint-Emilion, Château Chauvin 2009, France	152
Gevrey Chambertin, Georges Lignier 2013, France	144
Rhone Blend, Marcoux 'La Lorentine' 2015, Lirac, France	75
Chianti Classico Riserva, Castello di Volpaia, 2013, Tuscany, Italy	84
Brunello, Castiglione del Bosco 2012, Montalcino, Italy	150
Rioja, Remelluri 'La Granja Gran Reserva' 2009, Spain	255
Pinot Noir, Kistler 2014, Sonoma Coast, California	200
Pinot Noir, Ponzi Vineyards 'MV' 2015, Willamette Valley, Oregon	88
Cabernet Sauvignon, Heitz 2012, Napa Valley, California	155

WINES BY THE HALF BOTTLE

CHAMPAGNE

Krug 'Grand Cuvée' Brut NV	190
Pol Roger Brut NV	75
Rosé, Bollinger Brut NV	135
Rosé, Krug Brut NV	350

WHITE

Albariño, Do Ferreira 2014, Rias Baixas, Spain	50
Chablis, Domaine Christian Moreau 'Vaillon' 1 ^{er} Cru 2015, France	85
Riesling, Trimbach 'Cuvee Frederic Emile' 2009, Alsace, France	80
Sauvignon Blanc, Silverado 2014, Napa Valley, California	55

RED

Brunello di Montalcino, Gaja 'Pieve Santa Restituta' 2011, Italy	140
Cabernet Sauvignon, Araujo 'Eisele Vineyard' 2012, California	375
Mercurey, Domaine Faiveley 'Mylands' 1 ^{er} Cru 2014, France	75
Pinot Noir, Bergström 2014, Willamette Valley, Oregon	68
Rioja, Remelluri Reserva 2009, Spain	70
Saint Estephe, Phelan Segur 2012, Bordeaux, France	85
Zinfandel, Ridge 'Lyton Springs' 2014, Dry Creek Valley, California	65

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

BOTTLED SPIRITS

All Mixers and Garnishes Available

VODKA, 1L

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

TEQUILA, 750ml

Patron Silver	315
Casamigos Reposado	325
Don Julio '1942' Extra Añejo	625

GIN, 1L

Bombay Sapphire	225
Hendricks	250
Tanqueray	245

SCOTCH & WHISKEY, 750ml

Johnnie Walker Black	325
Johnnie Walker Blue	750
Oban 14 Year	375
Macallan 12 Year	275

COGNAC, 750ml

Hennessy VSOP	350
Delamain 'Vesper' XO	600

BEER

Beck's, Germany	10
Brooklyn Lager, Brooklyn, New York	10
Buckler Non-Alcoholic, Holland	6
Duvel, Breendonk, Belgium	15
Heineken Light, Amsterdam, Netherlands	11
Lagunitas IPA, Petaluma, California	11

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 75

Choice of Two Sandwiches
Mixed Green Salad
Seasonal Whole Fruits
Assorted Cookie Plate
Cape Cod Potato Chips
Still or Sparkling Water

THE CENTRAL PARK PICNIC FOR TWO 120

Choice of Two Sandwiches
Chilled Artichoke with Mustard Dipping Sauce
Kale Salad
Lemon-Parmesan Vinaigrette, Croutons and Serrano Peppers
Seasonal Whole Fruits
Berry Financiers
Cape Cod Potato Chips
Still or Sparkling Water

THE CENTRAL PARK PICNIC FOR FOUR 175

Choice of Four Sandwiches
Green Market Crudités with Anchovy Dip
Kale Salad
Lemon-Parmesan Vinaigrette, Croutons and Serrano Peppers
Seasonal Whole Fruits
Berry Financiers
Cape Cod Potato Chips
Still or Sparkling Water

THE REMARKABLE EXPERIENCE FOR TWO 375

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.