

# THE MARK RESTAURANT

## BY JEAN-GEORGES

### THANKSGIVING 2018 MENU

Choice of Appetizer, Entree and Dessert \$175

#### AMUSE BOUCHE

TUNA TARTARE, SPICY RADISH, GINGER MARINADE

#### APPETIZER

BUTTERNUT SQUASH SOUP, BLACK TRUMPET MUSHROOMS

CRISPY SUSHI (SALMON, TUNA, HAMACHI, SCALLOPS, AVOCADO)

PEEKYTOE CRAB CAKE, PINK GRAPEFRUIT, AVOCADO, GINGER

STEAMED SHRIMP SALAD, AVOCADO, ENOKI, CHAMPAGNE DRESSING

FRESH FETTUCINE, WHITE TRUFFLE (\$15 SUPP)

#### ENTREE

SLOWLY COOKED SALMON, MASHED POTATOES, BRUSSELS SPROUTS, TRUFFLE VINAIGRETTE

MAINE LOBSTER, MEYER LEMON RISOTTO, BASIL

ROASTED ORGANIC TURKEY, FOIE GRAS AND CHESTNUT STUFFING, ROASTED VEGETABLES

GRILLED LAMB CHOPS, MUSHROOM BOLOGNESE, BROCCOLI RABE, PECORINO

GLAZED SHORT RIBS, CARAMELIZED ONIONS, SPINACH, JALAPENO, CRUNCHY POTATOES

#### DESSERT

WARM CHOCOLATE CAKE, VANILLA ICE CREAM

PECAN PIE, MAPLE BOURBON ICE CREAM

PUMPKIN CHEESECAKE, CREME FRAICHE ICE CREAM

CARAMEL APPLE PUDDING, GINGER SPICED CAKE

PETIT FOUR

Treat Any Dish with  
White Truffles from Alba  
15 per gram  
Subject to Market Availability