

THE MARK RESTAURANT

BY JEAN-GEORGES

VALENTINE'S DAY 2019 DINNER

Choice of Appetizer, Entree, Dessert \$158

Amuse Bouche

TUNA TARTARE WITH CAVIAR AND BRIOCHE

Appetizer

CHILLED SEAFOOD PLATTER (SHRIMP, LOBSTER, OYSTER, CLAMS)

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

STEAMED SHRIMP SALAD, AVOCADO, ENOKI, CHAMPAGNE DRESSING

PEEKYTOE CRAB CAKE, PINK GRAPEFRUIT, AVOCADO, GINGER

BLACK TRUFFLE PIZZA, FONTINA CHEESE

FRESH FETTUCINE, BLACK TRUFFLE FONDUE

ONE OUNCE OSETRA CAVIAR WITH WARM BLINIS (SUPPLEMENT \$55)

Entree

SLOWLY COOKED SALMON, MASHED POTATOES, BOK CHOY

GINGER CHILI VINAIGRETTE

MAINE LOBSTER, THAI HERBS

BLACK SEA BASS CRUSTED, NUTS, SEEDS, SWEET-SOUR JUS

PARMESAN CRUSTED CHICKEN, BLACK TRUFFLE, ARTICHOKE, LEMON-BASIL SAUCE

GRILLED LAMB CHOPS, MUSHROOM BOLOGNESE, BROCCOLI RABE, PECORINO

WAGYU BEEF TENDERLOIN ROSSINI, CRISPY POTATO GRATIN

Dessert

PASSION FRUIT SUNFLOWER, ORANGE BLOSSOM DIPLOMAT CREAM, MERINGUE KISSES

WARM CHOCOLATE CAKE, RASPBERRY SORBET, COCOA NIB TUILE

PROFITEROLES, VANILLA ICE CREAM, CHOCOLATE SAUCE

BUTTERSCOTCH PUDDING, CREME FRAICHE, CARAMEL, SEA SALT

Petit Fours