

# DINNER

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## RAW

<b>Chilled Seafood Platter</b>	<b>95/180</b>
<b>Oysters, Clams, Shrimp, Lobster, Tuna Tartare</b>	
<b>Egg Caviar</b>	<b>80</b>
<b>Osetra Caviar, Warm Blinis</b>	<b>160 per ounce</b>
<b>Little Neck Clam</b>	<b>6.50 each</b>
<b>Oyster on the Half-Shell</b>	<b>7.50 each</b>
<b>Shrimp Cocktail</b>	<b>46</b>
<b>Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing</b>	<b>39</b>
<b>Crispy Salmon Sushi, Chipotle Mayonnaise, Soy Glaze</b>	<b>39</b>
<b>Tuna Tartare, Avocado, Spicy Radish, Ginger Marinade</b>	<b>41</b>
<b>Spicy Tuna Tartare, Black Olive, Cucumber, Avocado</b>	<b>41</b>
<b>Chilled Maine Lobster</b>	<b>72</b>

## STARTER

<b>Green Chickpea Hummus, Mint, Whole Wheat Pita, Crudité (v)</b>	<b>28</b>
<b>Cream of Tomato Soup, Sourdough, Basil, Cheddar Cheese (v)</b>	<b>28</b>
<b>Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread</b>	<b>47</b>
<b>Crispy Artichoke, Saffron Rose Aioli (v)</b>	<b>34</b>
<b>Warm Artichoke, Mustard Sauce, Frisée, Chervil (v)</b>	<b>34</b>
<b>Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil, Tarragon (v)</b>	<b>38</b>
<b>Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro</b>	<b>36</b>
<b>Spiced Chicken Samosas, Cilantro Yogurt</b>	<b>36</b>

## SALAD

<b>Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing</b>	<b>49</b>
<b>Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons</b>	<b>35</b>
<b>Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (v)</b>	<b>36</b>
<b>Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (v 🌱)</b>	<b>39</b>
<b>Chicories, Figs, Walnuts, Manchego Cheese, Urfa Chili (v)</b>	<b>38</b>
<b>Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes</b>	<b>38</b>
<b>Endive, Pear, Apple, Pecans, Blue Cheese Dressing (v)</b>	<b>38</b>

(v) vegetarian / (v 🌱) vegan

We are committed to serve our guests local, organic and GMO-free products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# DINNER

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## PIZZA & PASTA

Mozzarella, Tomato, Basil Pizza (V)	34
Black Truffle, Fontina Cheese Pizza (V)	49
Smoked Salmon, Dill Mascarpone, Everything Crust Pizza	47
Fusilli, Mozzarella, Tomato, Basil (V)	42
Fresh Fettuccine, Meyer Lemon, Parmesan Cheese, Black Pepper (V)	47
Rigatoni, Mushroom Walnut Bolognese, Celery, Mint (V)	42

## ENTRÉE

Whole Roasted Cauliflower, Couscous, Turmeric Tahini Sauce (V)	42
Grilled Black Sea Bass, Braised Fennel, Carrot, Cerignola Olives	72
Slowly Cooked Faroe Island Salmon, Mashed Potato, Bok Choy, Fermented Black Bean Vinaigrette	64
Poached Lobster, Sweet and Spicy Black Pepper Condiment, Buttery Turnips, Mint	87
Parmesan Crusted Organic Chicken, Artichoke, Lemon-Basil Butter Sauce	58
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47
Colorado Lamb Chops, Lemon Puree, Kale, Moroccan Spices	74
Grilled Beef Tenderloin, Roasted Vegetables, Salsa Verde Sauce, Lime	79

## PRIME 28-DAY DRY-AGED STEAK

*Served with Béarnaise Sauce, French Fries*

New York Strip	118
Ribeye for Two	235

## SIMPLY GRILLED

*Served with Shishito Peppers, Sriracha Foam*

Black Sea Bass	69
Faroe Island Salmon	61
Maine Lobster	84
Lamb Chops	65
Beef Tenderloin	77

## SIDES

Mashed Potato (V)	French Fries (V 🌱)
Broccoli Rabe, Lemon, Chili (V 🌱)	Sautéed Spinach (V 🌱)
Chickpea Fries (V)	Maitake Mushrooms, Sesame, Lime (V 🌱)
Brussels Sprouts, Pecans, Aged Balsamic Vinegar (V 🌱)	