

LUNCH

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

JUICES & SMOOTHIES

Green Juice, Spinach, Cucumber, Kale, Apple, Lemon, Ginger (VGF)	23
Ruby Red Juice, Carrot, Beet, Lemon, Orange, Ginger (VGF)	23

RAW

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

STARTER

Cream of Tomato Soup, Sourdough, Basil, Cheddar Cheese (V)	28
Chicken and Coconut Milk Soup, Shiitake Mushroom, Cilantro	36
Green Chickpea Hummus, Mint, Whole Wheat Pita, Crudit� (V)	28
Warm Artichoke, Mustard Sauce, Fris�e, Chervil (V)	34
Burrata, Fig Compote, Aged Balsamic Vinegar, Olive Oil, Tarragon (V)	38
Russ and Daughters Smoked Salmon, Horseradish, Grilled Country Bread	47
Avocado Toast, Cumin, Chili Flakes (Sourdough, Gluten Free) (V)	29
with Poached Eggs 37, Smoked Salmon 41, Eggs and Smoked Salmon 46	

SALAD

Warm Shrimp, Avocado, Tomato, Enoki Mushroom, Champagne Vinegar Dressing	49
Kale, Serrano Chili, Parmesan Cheese, Lemon, Sourdough Croutons	36
Chopped Lettuce, Avocado, Apple, Pecan, Blue Cheese (V)	36
Boston Lettuce and Arugula, Avocado, Fines Herbs, Mustard Vinaigrette (VGF)	39
Chicories, Figs, Walnuts, Manchego Cheese, Urfa Chili (V)	38
Heart of Romaine Caesar, Parmesan Cheese, Sourdough Croutons, Chili Flakes	38
Endive, Pear, Apple, Pecans, Blue Cheese Dressing (V)	38
Ni�oise Salad, Sicilian Tuna, Lemon Confit Vinaigrette	47

**All salads may be accompanied by a choice of protein*

Chicken Paillard 21 Grilled Salmon 22 Grilled Shrimp 23

LUNCH

EXECUTIVE CHEF PIERRE SCHUTZ
CHEF JEAN-GEORGES VONGERICHTEN

SANDWICHES

Grilled Tuna Burger, Shiso, Yuzu Pickles	47
Croque M, Ham, Comté and Gruyère Cheese	41
Organic Turkey Burger, Balsamic Roasted Onions, Roasted Peppers, Smoky Aioli	44
Chicken Club Sandwich, Hard Boiled Egg, Bacon, Avocado, Mayonnaise	44
The Mark Cheeseburger, Black Truffle Dressing, Brie Cheese	47

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, Boston Lettuce, Carrot-Ginger Dressing	64
Pepper Crusted Beef Tenderloin, Roasted Carrots, Pistachio-Chili Aioli	79

SIDES

Mashed Potatoes (V)	19
French Fries (V🌱)	
Broccoli Rabe, Lemon, Chili (V🌱)	
Sautéed Spinach (V🌱)	
Brussels Sprouts, Pecans, Aged Balsamic Vinegar (V🌱)	
Maitake Mushrooms, Sesame, Lime (V🌱)	
Chickpea Fries (V)	

(V) vegetarian / (V🌱) vegan

We are committed to serving 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.