

THE MARK RESTAURANT

BY JEAN-GEORGES

NEW YEARS EVE 2024

\$598 per person

A multi-course festive experience by Chef Jean-Georges

Coupe de Champagne

Ruinart 'Blanc de Blancs', NV, France

Amuse Bouche

Caviar Beggar's Purse, Gold Leaf

First Course

(To Share)

Yellowfin Tuna, Salsa Macha, Avocado, Cucumber, Mint

Foie Gras and Cranberry Granola, Aged Balsamic Vinegar, Sorrel

Provençal Black Truffle Salad, Celeriac, Apple

Second Course

(To Share)

Honeynut Squash Ravioli, Parmesan Cheese, Crushed Amaretti, Balsamic Vinaigrette

Fresh Black Truffle Pizza, Fontina Cheese

Pan Seared Black Sea Bass, Roasted Caraflex Cabbage, Apple-Lemon Velvet, Chili Crunch

Main Course

(Choice of One)

Fresh Tagliatelle with Black Truffle, Fresh Mozzarella, Parmesan Cheese

Seared Salmon, Chili-Pumpkin Seed Broth, Roasted Delicata Squash

Steamed Lobster with White Truffle Fondue, Leeks, Crispy Parsnips

Duck a l'Orange, Celeriac Glazed with Spiced Jus

Tournedos of Waygu Beef Rossini, Crunchy Potato Gratin

Dessert

(To Share)

Peanut, Caramel and Banana Tart, Chocolate Ice Cream

Citrus Pavlova, Blood Orange Sorbet

Passion Fruit and Coconut Baked Alaska