

THE MARK RESTAURANT

BY JEAN-GEORGES

THANKSGIVING 2024

\$228 per person

Choice of Appetizer, Entree and Dessert

Amuse Bouche

Egg Toast, Caviar, Herbs

Appetizer

Butternut Squash Soup, Parmesan Cheese, Croutons

Tuna Tartare, Avocado, Radish, Ginger Dressing

Chicories Salad, Citrus, Pomegranate Molasses Vinaigrette, Toasted Walnuts

Shrimp and Cabbage Spring Rolls, Ginger-Mustard Fragrance

Roasted Beet Salad with Endive, Honey Mustard Dressing, Goat Cheese Fondue

Entrée

Roasted Organic Turkey. Foie Gras and Chestnut Stuffing
Mashed Potatoes, Cranberry Compote

Roasted Maine Lobster, Meyer Lemon Risotto, White Truffle, Basil

Slowly Cooked Salmon, Mashed potatoes, Brussels Sprouts, Truffle Vinaigrette

Grilled Colorado Lamb Chops, Roasted Baby Vegetables, Black Olive Crumbs

Wagyu Beef Tenderloin, Brussels Sprouts, Crispy Potatoes, Sriracha Emulsion

Campanelle Pasta, Caramelized Heirloom Cauliflower, Basil-Pistachio Pesto

Dessert

Spiced Pumpkin Pie, Soft Whipped Cream

Warm Apple Pie, Cinnamon Ice Cream

Dark Chocolate Pecan Tart, Candied Kumquats

Warm Chocolate Cake, Vanilla Ice Cream