



February 19, 2010

RESTAURANTS: Jean-Georges previews The Mark

We stopped by for a preview of Jean-Georges' new [Upper East Side](#) spot, [The Mark Restaurant](#), at The Mark Hotel, which will be in friends-and-family mode until the place opens—soon-ish (Flo Fab [reports](#) it can be any time within the next week).

We gotta say, it's a pretty cool, funky space: The [bar](#) blasts guests with a shock of animal prints and deep mauve carpeting, and then veers off into several increasingly expansive rooms. The largest of them, we're told, used to be the hotel's chapel, and you can tell: It's a gorgeous, high-ceiling'd space with angular, stained-glass design elements that give it a faintly Frank Lloyd Wright feel. A private room at back, which can be sectioned off, has these nifty striped panels that reminded us of a Paul Smith print. Mucho coolio.



The menu is decidedly American with Continental touches, and very appealing—we'd argue that it's one of JGV's more accessible and populist menus we've seen in a while (Pierre Schutz is the chef de cuisine). To be precise, there are strong Italian touches—pastas, prosciutto-wrapped veal chop with Tuscan bean stew, etc. Otherwise, it's savory Stateside stuff like caramelized beef tenderloin with onion rings, and roasted Maine lobster (both very [delicious](#)). And there's a burger, too, garnished with black truffle dressing, plus fries. It's certainly the kind of appetizing menu that you open, and then feel like ordering a whole ton of stuff from. Definitely a good reason to wanna head back.