

THE MARK RESTAURANT

BY JEAN-GEORGES

NEW YEAR'S EVE 2025

Choice of Appetizer, Middle Course, Entrée and Dessert

AMUSE BOUCHE

Caviar Beggars Purse, Gold Leaf

APPETIZER

Caviar by the Ounce, Hash Browns, Cucumber Yogurt

Tuna Tartare, Cranberry-Ginger Vinaigrette and Fresh Wasabi

Winter Greens Black Truffle Caesar Salad

Butternut Squash Soup, Black Trumpet Mushrooms

Seared Foie Gras and Black Truffle, Fragrant Chicken Emulsion

Seafood Platter, Shrimp Cocktail, Half Lobster Tail, Oysters, Clams

MIDDLE COURSE

Fresh Tagliatelle with White Truffles

Black Truffle Pizza

King Crab Risotto, Green Apple, Dill

ENTRÉE

Fresh Rigatoni with Mushroom Bolognese, Pecorino and Chili Oil

Grilled Black Sea Bass, Braised Fennel, Lemon and Olive Oil

Parmesan Chicken, Lemon Butter, Artichokes

Grilled Pork Chop, Four Spices, Mandarin-Pineapple Confit

Lobster Thermidor

Grilled Ribeye, Pomme Puree and Natural Jus

DESSERT

Peanut, Caramel and Banana Tart, Chocolate Ice Cream

Citrus Pavlova, Blood Orange Sorbet

Passion Fruit and Coconut Baked Alaska

Chocolate Crème Brûlée Tart, Vanilla Sorbet, Champagne

Petit Fours

Coupe de Champagne

Ruinart 'Blanc de Blancs', France

**Menu is subject to change based on availability*