

# THE MARK RESTAURANT

BY JEAN-GEORGES

## VALENTINE'S DAY 2023 DINNER

Choice of Appetizer, Entree, Dessert  
\$208 per person

### Amuse Bouche

SMOKED SALMON, LIME, CRÈME FRAÎCHE, ASIAN PEAR

### Appetizer

CHILLED SEAFOOD PLATTER (SHRIMP, LOBSTER, OYSTER, CLAMS, TUNA TARTARE)

CRISPY SALMON SUSHI, CHIPOTLE MAYONNAISE, CILANTRO, MINT

WARM GLAZED POTATOES, CAVIAR, TAPIOCA, HERBS

WINTER GREEN CAESAR SALAD, BLACK TRUFFLES

STEAMED SHRIMP SALAD, AVOCADO, ENOKI, CHAMPAGNE DRESSING

RISOTTO, PEEKYTOE CRAB, BLACK TRUFFLES

### Entrée

MAINE LOBSTER POACHED IN WHISKEY, PASSION FRUIT BUTTER, GLAZED CARROTS

STEAMED BLACK SEA BASS, FRAGRANT MUSHROOM EMULSION, ROASTED FENNEL,  
SPICY SEED OIL

PARMESAN CRUSTED CHICKEN, BLACK TRUFFLE, SALSIFIS, LEMON-BASIL SAUCE

PEPPERCORN CRUSTED WAGYU BEEF TENDERLOIN, POTATO GNOCCHI, BRUSSELS SPROUTS, SAGE

GRILLED VEAL CHOP WITH 4 SPICES, MANDARIN-PINEAPPLE CONFIT

FRAGRANT ARTICHOKE TAGINE, KUMQUAT, MINT COUSCOUS, PERSIAN CUCUMBER

### Dessert

CITRUS PAVLOVA, SATSUMA DIPLOMAT, BLOOD ORANGE SORBET

CHOCOLATE AND PASSION FRUIT HEART DUO

PROFITEROLES, VANILLA ICE CREAM, CHOCOLATE SAUCE

BUTTERSCOTCH PUDDING, CRÈME FRAÎCHE, CARAMEL, SEA SALT

### Petit Fours

LINZER HEART COOKIES