

## **JUICES & SMOOTHIES 14**

Green Juice  
Spinach, Cucumber, Kale, Apple,  
Lemon, Ginger

Ruby Red Juice  
Carrot, Beet, Lemon, Orange

Coconut Smoothie  
Coconut Water, Coconut Meat, Vanilla

## **RAW**

Chilled Seafood Platter  
Oysters, Clams, Shrimp,  
Lobster and Tuna Tartare  
38/76

Oysters on the Half-Shell  
4.25 each

Little Neck Clams  
3.75 each

Shrimp Cocktail  
24

Chilled Maine Lobster  
26

Caviar with Warm Blinis  
90 per ounce

Tuna Tartare  
Gaufrette Potatoes, Chive Oil  
26

Sushi Grade Hamachi Sashimi  
Avocado, Soy-Yuzu Dressing  
26

Crispy Sushi  
Salmon, Tuna, Scallop,  
Hamachi and Avocado  
26

Beef Tartare  
Crispy Potatoes  
27

## **APPETIZERS**

Egg Caviar  
45

Chilled Artichoke  
Mustard Dipping Sauce  
21

Tuna Spring Roll  
Soy Bean Emulsion  
22

Crispy Calamari  
Lemon Dip  
23

Peekytoe Crab Cake  
Pink Grapefruit,  
Avocado and Ginger  
24

Russ and Daughters'  
Norwegian Smoked Salmon  
Horseradish Condiment  
Grilled Country Bread  
25

Char Grilled Octopus  
Potato Aioli, Celery Hearts  
and Oil Cured Olives  
24

Maine Mussels Marinière  
Fennel, Basil and French Fries  
26

Market Beets  
Warm Goat Cheese Fondue,  
Walnuts, Grapes and Endive  
21

## **PASTAS**

Fresh Fettuccine  
Meyer Lemon,  
Parmesan and Black Pepper  
20/28

Fresh Angel Hair  
Asparagus, Shiitake Mushrooms  
and Parmesan  
22/32

Fusilli with Tomato  
Mozzarella and Basil  
19/26

\*\*All Pastas are available as  
Gluten Free

## **SOUPS & SALADS**

Sweet Pea Soup  
Croutons and Parmesan  
17

Chicken and Coconut Milk  
Soup, Galangal and  
Shiitakes  
19

Heart of Romaine  
Caesar Salad  
22

Steamed Shrimp Salad  
Avocado and Enoki  
Champagne Dressing  
28

Kale Salad  
Lemon and Parmesan  
21

Organic Market Vegetable Salad  
Feta and Black Olive  
25

Boston Lettuce and Arugula Salad  
Avocado, Fine Herbs  
Mustard Vinaigrette  
21

Endive and Sugar Snap Pea Salad  
Parmesan Dressing and Herbs  
20

## **PIZZAS**

Mozzarella, Tomato and Basil  
18

Lobster and Three Cheeses  
27

Russ and Daughters'  
Smoked Salmon  
"Everything Crust"  
25

Barry Wine's  
Raw Tuna and Wasabi  
24

Black Truffle  
with Fontina Cheese  
28

\*\*All Pizzas are available as  
Gluten Free

# SPRING LUNCH 2015

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## SANDWICHES

Lobster Roll on Potato Bun  
Napa Cabbage Slaw with  
Hand Cut French Fries  
30

Grilled Tuna Burger  
Shiso and Yuzu Pickles  
29

Russ and Daughters'  
Norwegian Smoked Salmon  
Club Sandwich on Seven Grains  
Tofu Cream Cheese and Dill  
27

Chicken Club Sandwich  
House Mayonnaise  
25

Croque M  
Flying Pigs Farm Ham  
Comte and Gruyere Cheese  
22

Grilled Organic Chicken Panini on  
Ciabatta  
Avocado, Chipotle Dressing  
24

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
31

Cheeseburger, Pepper Jack  
Cheese, Avocado, Crispy Onions,  
Russian Dressing  
29

## ENTREES

Wild Mushrooms and Kale  
Frittata  
22

Slowly Cooked Salmon  
Boston lettuce  
Carrot Ginger Dressing  
44

Chopped Lettuce  
Avocado, Apple  
Pecan and Blue Cheese  
21  
with Grilled Chicken Paillard  
31  
with Grilled Shrimp  
32

Grilled Black Sea Bass  
Braised Fennel and Carrots  
Cerignola Olives  
45

Veal Milanese  
Mixed Spring Peas and Mint  
41

Beef Tenderloin  
Gingered Shiitakes, Asparagus  
Soy Caramel Infusion Sauce  
46

## SIDES 11

Sautéed Spinach

Roasted Jumbo Asparagus  
Olive Oil and Black Pepper

Sautéed Kale

Maitake Mushrooms  
Sesame and Lime

Sautéed Broccoli Rabe  
Lemon Zest and Olive Oil

Mashed Potatoes

Hand Cut French Fries

## HOUSE MADE SODAS 8

Fresh Ginger Ale

Cherry Yuzu

Lemonade

Arnold Palmer

A gratuity of 20% for parties of 8  
and larger is suggested

# BREAKFAST AT THE MARK

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## CONTINENTAL BREAKFAST

28

Basket of Morning Pastries

An Assortment of Fresh Muffins and Pastries  
Vermont Creamery Butter and Jams

Choice of Freshly Squeezed Juices  
(Orange, Grapefruit, Carrot)

Regular and Decaffeinated La Colombe Coffee or Organic Teas  
(English Breakfast, Green, Earl Grey, Peppermint, Chamomile)

## THE MARK BREAKFAST

28

Two Organic Eggs Any Style served with Roasted Potatoes and Wedge of Boston

Choice of Flying Pigs Farm Ham, Applewood Smoked Bacon, Salumeria Biellese  
Chicken or Pork Sausage

Choice of Toast (Seven Grain, White, Rye, Sourdough, Pumpernickel, English Muffin or Bagel)

Choice of Freshly Squeezed Juices (Orange, Grapefruit, Carrot)

Regular or Decaffeinated La Colombe Coffee or Organic Teas  
(English Breakfast, Green, Earl Grey, Peppermint, Chamomile)

## FRUIT & YOGURT

Seasonal Berries 18

Banana-Berry Smoothie 14

Half Chilled Grapefruit 8  
Glazed with Honey and Greek Yogurt 14

Seasonal Fruit Plate 18

Stewed Prunes with Choice of Heavy Cream or Greek Yogurt 10

Greek Yogurt 10  
With Bananas and Berries 16  
With Banana, Berries and Granola 22

## CEREALS & GRAINS

Hot Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar 14  
With Bananas and Berries 17

House made Granola with Choice of Milk or Greek Yogurt 11  
With Bananas and Berries 17

Special K, All Bran, Frosted Flakes, Rice Krispies, Cheerios 11  
With Bananas and Berries 17

## JUICES & SMOOTHIES

Green Juice 14  
Spinach, Cucumber, Kale, Apple, Lemon, Ginger

Ruby Red Juice 14  
Carrot, Beet, Lemon, Orange

Coconut Smoothie 14  
Coconut Meat, Coconut Water, Vanilla

## **EGGS**

Organic Local Eggs Served with Roasted Potatoes, Wedge of Boston, and Toast	
Two Eggs Any Style	18
Frittata with Wild Mushrooms and Kale	22
Omelette with Gruyere Cheese and Spinach	22
Egg White Omelette with Herbs	22
Eggs Benedict (Choice of Ham or Smoked Salmon)	25
Egg Caviar	45
Egg Sandwich with Cheddar Cheese and Choice of Bacon or Ham	18
Toast, English Muffin or Bagel with Bacon or Ham	20

## **GRIDDLE, SMOKED FISH AND BREAKFAST MEATS**

Buttermilk or Buckwheat Pancakes with Sliced Bananas and Mixed Berries	20
French Toast with Sautéed Apples	18
Belgian Waffle with Strawberries and Whipped Cream	20
Russ and Daughters' Norwegian Smoked Salmon with toasted Bagel, Tomato, Red Onion and Cream Cheese or with Belgian Waffle and Crème Fraiche	25
Flying Pigs Farm Ham, or Applewood Smoked Bacon	9
Salumeria Biellese Chicken or Pork Sausage	9

## **BREADS & BAKED GOODS**

Served with Vermont Creamery Butter and Jam

Basket of Morning Pastries	20
Toast (Seven Grain, White, Rye, Sourdough, Pumpnickel or English Muffin)	6
Toasted Russ and Daughters' Bagel, Cream Cheese (Plain, Sesame, Poppy, Whole Wheat or Cinnamon Raisin)	7
Croissant, Pain au Chocolat, or French Baguette	6
Scone with Clotted Cream and Strawberries	6
Muffin (Blueberry-Lemon, Morning Glory, Sweet Corn)	6

## **BEVERAGES**

Hot Chocolate, Whipped Cream	8
Regular or Decaffeinated La Colombe Coffee	6
La Colombe Espresso	7
La Colombe Cappuccino or Latte	8
Selection of Organic Teas (English Breakfast, Green, Peppermint, Earl Grey, Chamomile)	8

## DESSERT WINES

### Glass / Bottle

Moscato d'Asti, Michele Chiarlo 'Nivole' 2012, Piedmont, Italy *375ml*  
12 / 50

Muscat de Beaumes-de-Venise, Domaine de Durban 2011  
Rhône Valley, France  
15 / 170

Sauternes, Château Coutet 2007, Bordeaux, France  
24 / 280

Tokaji, Royal Tokaji 'Red Label' 2008, Tokaji, Hungary *500ml*  
27 / 160

Port, Niepoort Ruby, Douro Valley, Portugal  
15 / 180

Port, Dow's 20 Year Tawny, Douro Valley, Portugal  
18 / 210

Madeira, D'Oliveira Bual 1958, Portugal  
75 gl

Madeira, The Rare Wine Co. Sercial 'Charleston' Portugal  
17 / 150

Madeira, The Rare Wine Co. Bual 'Boston' Portugal  
17 / 150

Madeira, The Rare Wine Co. Malmsey 'New York' Portugal  
17 / 150

Sauternes, Château d'Yquem 1998, Bordeaux, France  
100 / 895

Sauternes, Château d'Yquem 1997, Bordeaux, France  
865

Sauternes, Château d'Yquem 1995, Bordeaux, France  
990

Sauternes, Château d'Yquem 1991, Bordeaux, France  
1,000

Tokaji, Tokaj Classic 'Essencia' 2000, Hungary *375ml*  
1,100

## SPRING 2015

### DESSERTS

Grand Marnier and Chocolate Chip Soufflé 14  
Mandarin Sorbet

Profiteroles 14  
Vanilla Ice Cream with Chocolate Sauce

Strawberry Ice Cream Sundae 14

Caramelized Meyer Lemon Crepe Cake 14  
Poppy Seeds

Warm Chocolate Cake 13  
Vanilla Ice Cream

Butterscotch Pudding 13  
Crème Fraîche, Caramel and Sea Salt

### TARTS & PASTRIES

Sour Cream Cheese Cake 12  
with Mixed Berries

Alsatian Rhubarb Tart 12

Green Tea Opera Cake 12

Cookie Plate 12

Mini Vanilla and Chocolate Eclairs 12

Port Wine Cupcake 10

Artisanal Cheese Plate 18  
Brie de Meaux  
Comté  
Livarot  
Fourme d'Ambert  
Sainte Maure

Assorted Homemade Ice Creams & Sorbets 4 each

## **JUICES & SMOOTHIES 14**

Green Juice  
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Lemon, Ginger

Ruby Red Juice  
Carrot, Beet, Lemon, Orange

Coconut Smoothie  
Coconut Water, Coconut Meat, Vanilla

## **RAW**

Chilled Seafood Platter  
Oysters, Clams, Shrimp,  
Lobster, and Tuna Tartare  
38/76

Oysters on the Half-Shell  
4.25 each

Little Neck Clams  
3.75 each

Shrimp Cocktail  
24

Chilled Maine Lobster  
29

Caviar with Warm Blinis  
90 per ounce

Sushi Grade Hamachi Sashimi  
Avocado, Soy-Yuzu Dressing  
26

Crispy Sushi  
Salmon, Tuna, Scallop  
Hamachi and Avocado  
26

## **APPETIZERS**

Greek Yogurt, Rhubarb  
Compote and House Made  
Granola Parfait  
19

Peekytoe Crab Cake  
Pink Grapefruit  
Avocado and Ginger  
24

Crispy Calamari  
Lemon Dip  
23

Chilled Artichoke  
Mustard Dipping Sauce  
21

Maine Mussels Marinière  
Fennel, Basil and French Fries  
26

Char Grilled Octopus  
Potato Aioli, Celery Hearts  
Oil Cured Olives  
24

Market Beets  
Warm Goat Cheese Fondue,  
Walnuts, Grapes and Endive  
21

## **PIZZAS & PASTAS**

Mozzarella, Tomato and Basil  
18

Lobster and Three Cheeses  
27

Russ and Daughters'  
Smoked Salmon  
"Everything Crust"  
25

Black Truffle Pizza  
Fontina Cheese  
28

Fusilli with Tomato  
Mozzarella and Basil  
19/26

Fresh Fettuccine  
Meyer Lemon  
Parmesan and Black Pepper  
20/28

\*\*All Pizzas and Pastas are  
available as Gluten Free

## **SOUPS & SALADS**

Sweet Pea Soup  
Croutons and Parmesan  
17

Chicken and Coconut Milk  
Soup, Galangal and  
Shiitakes  
19

Heart of Romaine  
Caesar Salad  
22

Steamed Shrimp Salad  
Avocado and Enoki  
Champagne Dressing  
28

Organic Market Vegetable Salad  
Feta and Black Olive  
25

Kale Salad  
Lemon and Parmesan  
21

Boston Lettuce and Arugula Salad  
Avocado, Fine Herbs  
Mustard Vinaigrette  
21

Endive and Sugar Snap Pea Salad  
Parmesan Dressing and Herbs  
20

## **COCKTAILS 20**

Lychee Raspberry Bellini

Rhubarb Royale

Cucumber Martini

Bloody Mary

## **HOUSE MADE SODAS 8**

Fresh Ginger Ale

Cherry Yuzu

Lemonade

Arnold Palmer

# SPRING 2015

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## EGGS

(Egg Dishes are prepared  
with Organic Eggs)

Egg Caviar  
45

Egg White Omelette  
Herbs, Roasted Potatoes  
20

Eggs Benedict  
Roasted Potatoes  
Smoked Salmon or  
Flying Pig Farms Ham  
25

Wild Mushrooms and Kale  
Frittata  
22

Omelette Gruyere Cheese  
Spinach, Roasted Potatoes  
22

Egg Sandwich with Cheddar  
Cheese and Choice of  
Toast, English Muffin  
or Bagel  
18  
with Bacon or Ham  
22

## BRUNCH

Freshly Baked  
Pastry Basket  
20

Chicken Club Sandwich  
House Mayonnaise  
25

Russ and Daughters'  
Norwegian Smoked Salmon  
Bagel  
25

Russ and Daughters'  
Norwegian Smoked Salmon  
Club Sandwich on Seven  
Grains Tofu Cream Cheese  
and Dill  
27

Buttermilk or Buckwheat  
Pancakes, Sliced Bananas  
Mixed Berries  
20

French Toast with Sautéed  
Apples  
18

Belgian Waffle with  
Strawberries, Whipped Cream  
20

Belgian Waffle  
Russ and Daughters'  
Smoked Salmon  
Crème Fraiche  
25

Croque M  
Flying Pigs Farm Ham  
Comte and Gruyere Cheese  
22

Grilled Organic Chicken Panini  
on Ciabatta  
Avocado and Chipotle Dressing  
24

## ENTREES

Chopped Lettuce  
Avocado, Apple, Pecan  
with Blue Cheese  
21  
with Grilled Chicken Paillard  
31  
with Grilled Shrimp  
32

Grilled Black Sea Bass  
Braised Fennel and Carrots  
Cerignola Olives  
45

Veal Milanese  
Mixed Spring Peas and Mint  
39

Lobster Roll on Potato Bun  
Napa Cabbage Slaw with  
Hand Cut French Fries  
30

Grilled Tuna Burger  
Shiso and Yuzu Pickles  
29

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
31

Cheeseburger, Pepper Jack  
Cheese, Avocado, Crispy  
Onions, Russian Dressing  
29

A gratuity of 20% for parties of 8  
and larger is suggested

## **RAW**

Chilled Seafood Platter  
Oysters, Clams, Shrimp,  
Lobster and Tuna Tartare  
38/76

Oysters on the Half-Shell  
4.25 each

Little Neck Clams  
3.75 each

Shrimp Cocktail  
24

Chilled Maine Lobster  
29

Caviar with Warm Blinis  
90 per ounce

Tuna Tartare  
Gaufrette Potatoes, Chive Oil  
26

Sushi Grade Hamachi Sashimi  
Avocado, Soy-Yuzu Dressing  
26

Beef Tartare  
Crispy Potatoes  
27

Crispy Sushi  
Salmon, Tuna, Scallop  
Hamachi and Avocado  
26

## **SALADS**

Heart of Romaine  
Caesar Salad  
22

Steamed Shrimp Salad  
Avocado and Enoki  
Champagne Dressing  
28

Kale Salad  
Lemon and Parmesan  
21

Organic Market Vegetable Salad  
Feta and Black Olive  
23

Boston Lettuce and Arugula Salad,  
Avocado, Fine Herbs  
Mustard Vinaigrette  
21

Endive and Sugar Snap Pea Salad  
Parmesan Dressing and Herbs  
20

## **APPETIZERS**

Egg Caviar  
45

Sweet Pea Soup  
Croutons and Parmesan  
17

Chicken and Coconut Milk  
Soup, Galangal and Shiitakes  
19

Chilled Artichoke  
Mustard Dipping Sauce  
21

Char Grilled Octopus  
Potato Aioli, Celery Hearts  
Oil Cured Olives  
24

Tuna Spring Roll  
Soy Bean Emulsion  
22

Spiced Chicken Samosas  
Cilantro Yogurt  
19

Crispy Calamari  
Lemon Dip  
23

Peekytoe Crab Cake  
Pink Grapefruit  
Avocado and Ginger  
24

Russ and Daughters'  
Norwegian Smoked Salmon  
Horseradish Condiment  
Grilled Country Bread  
25

Maine Mussels Marinière  
Fennel, Basil and French Fries  
26

Market Beets  
Warm Goat Cheese Fondue  
Walnuts, Grapes and Endive  
21

## **PIZZAS**

Mozzarella, Tomato and Basil  
18

Lobster and Three Cheeses  
27

Russ and Daughters'  
Smoked Salmon  
"Everything Crust"  
25

Barry Wine's  
Raw Tuna and Wasabi  
24

Black Truffle  
with Fontina Cheese  
28

\*\*All Pizzas are available as  
Gluten Free

## **PASTAS**

Fresh Fettuccine  
Meyer Lemon  
Parmesan and Black Pepper  
20/28

Fresh Angel Hair  
Asparagus, Shiitake Mushrooms  
and Parmesan  
22/32

Rigatoni with Meatballs  
Tomato Sauce  
19/26

Fusilli with Tomato  
Mozzarella and Basil  
19/26

\*\*All Pastas are available as  
Gluten Free

A gratuity of 20% for parties of 8 or  
larger is suggested



# SPRING 2015

EXECUTIVE CHEF PIERRE SCHUTZ  
CHEF JEAN-GEORGES VONGERICHTEN

## FISH

Slowly Cooked Salmon  
Ginger-Chili Vinaigrette  
Bok Choy  
44

Grilled Black Sea Bass  
Braised Fennel and Carrots  
Cerignola Olives  
45

Steamed Maine Halibut  
New Onion Vinaigrette  
Spring Vegetables, Morels  
and Pistachio  
46

Maine Lobster  
Meyer Lemon Risotto, Basil  
58

Wild Dover Sole  
Spinach and Potatoes  
Mustard Sauce  
72

## SIDES 11

Sautéed Spinach

Roasted Jumbo Asparagus  
Olive Oil and Black Pepper

Maitake Mushrooms  
Sesame and Lime

Sautéed Broccoli Rabe  
Lemon Zest, Olive Oil

Sautéed Kale

Mashed Potatoes

Hand Cut French Fries

## MEAT

Parmesan Crusted  
Organic Chicken, Artichoke  
Lemon-Basil Butter  
39

Grilled Lamb Chops  
Smoked Chili Glaze,  
Broccoli Rabe  
51

Beef Tenderloin  
Gingered Shiitakes, Asparagus  
Soy Caramel Infusion Sauce  
46

THE MARK Cheeseburger  
Black Truffle Dressing, Brie  
31

Cheeseburger, Pepper Jack  
Cheese, Avocado, Crispy  
Onions, Russian Dressing  
29

Veal Milanese  
Mixed Spring Peas and Mint  
41

## SIMPLY COOKED

Maine Halibut  
45

Scottish Salmon  
42

North Atlantic Black Sea Bass  
44

Maine Diver Scallops  
43

Maine Lobster  
52

"Plume De Veau" Veal Chop  
51

Sonoma County Lamb Chops  
50

Niman Ranch Beef Tenderloin  
45

Organic Free Range Roasted  
Half or Whole Chicken  
38/74