

# THE WALL STREET JOURNAL.

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## See and Be Seen

The Mark Restaurant by Jean-Georges is undeniably Manhattan's new hot after-work dinner spot, attracting an A-list crowd from Woody Allen to Mick Jagger.

But roll back the clock a few hours and the restaurant is transformed into a "see and be seen" spot for ladies who like to lunch over perfectly poured glasses of Chardonnay selected from the impressive wine list.

"It is very unusual," said Jean-Georges, the restaurant's owner and chef. "We do maybe 140 lunches and we have 138 ladies and two guys."

The eatery, off the lobby of the revamped Mark Hotel on 77th Street just off Madison Avenue, is nestled behind the lobby bar.

Tables are well-spaced, making eavesdropping hard and good conversation irresistible. The menu includes appetizers ranging from chilled artichoke to Peekytoe Crab Cakes. The main menu includes a goat cheese and spinach omelette, or on the heavier side a caramelized beef tenderloin. There's also a raw bar and an impressive menu. Mr. Georges said he used the idea of a takeout menu as his inspiration.

By Susanne Craig



The pizza menu includes a smoked salmon pie with "everything" crust.

### On The Mark

With patrons like Mick Jagger and Woody Allen, the Mark Restaurant has quickly become a hot after-work dinner spot, but lunches are a little more low-key. [\(See related article.\)](#)



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The Mark Restaurant on the Upper East Side features a menu crafted by chef and owner Jean-Georges Vongerichten. The main menu includes a goat cheese and spinach omelette as well as caramelized beef tenderloin.

*Ramsay de Givé for The Wall Street Journal*

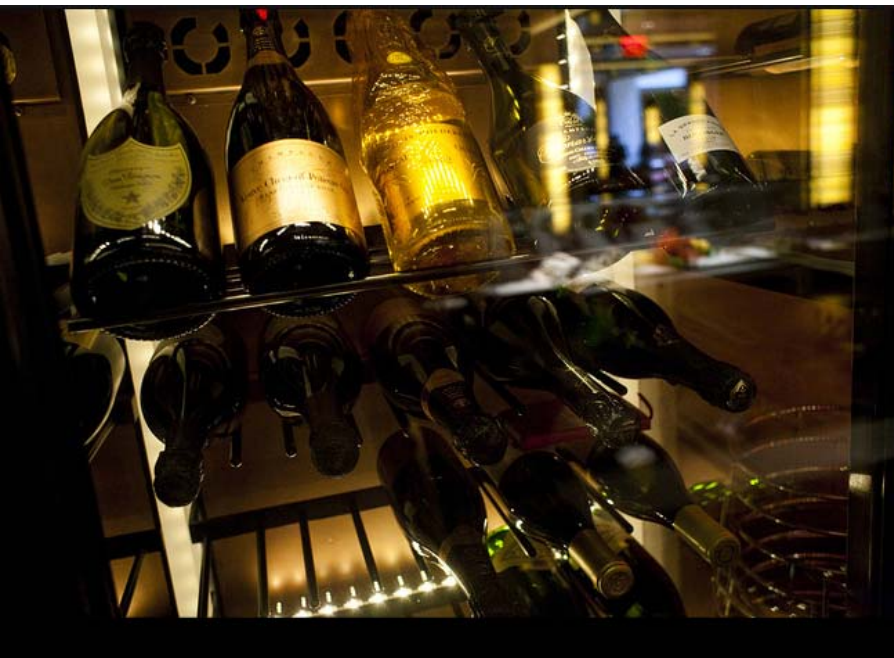


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The pizza menu includes a smoked salmon pie with "everything" crust, shown at left.

*Ramsay de Givé for The Wall Street Journal*



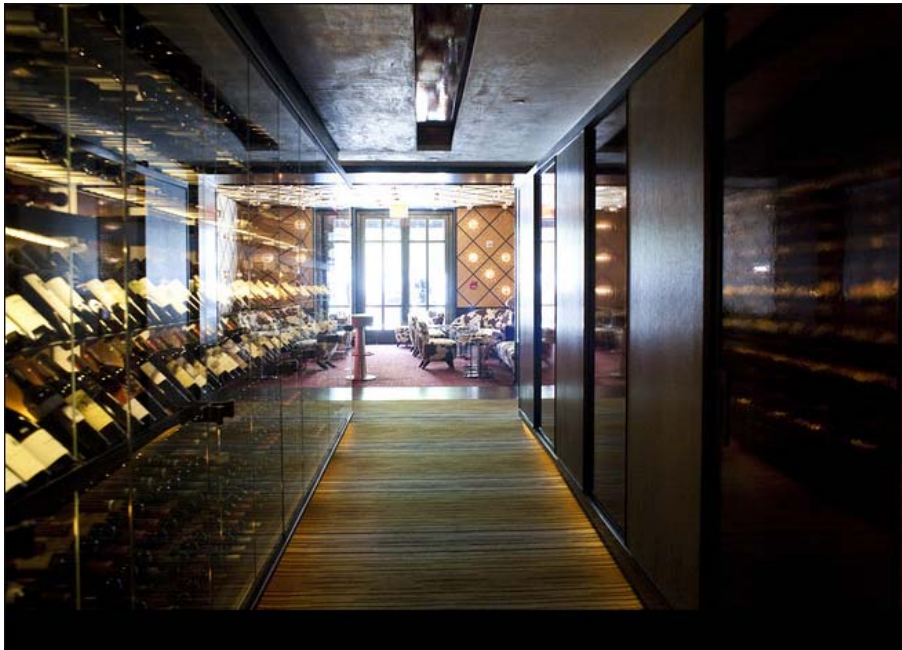
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The Mark's wines are showcased in copper and glass wine walls that holds more than 1,600 bottles.

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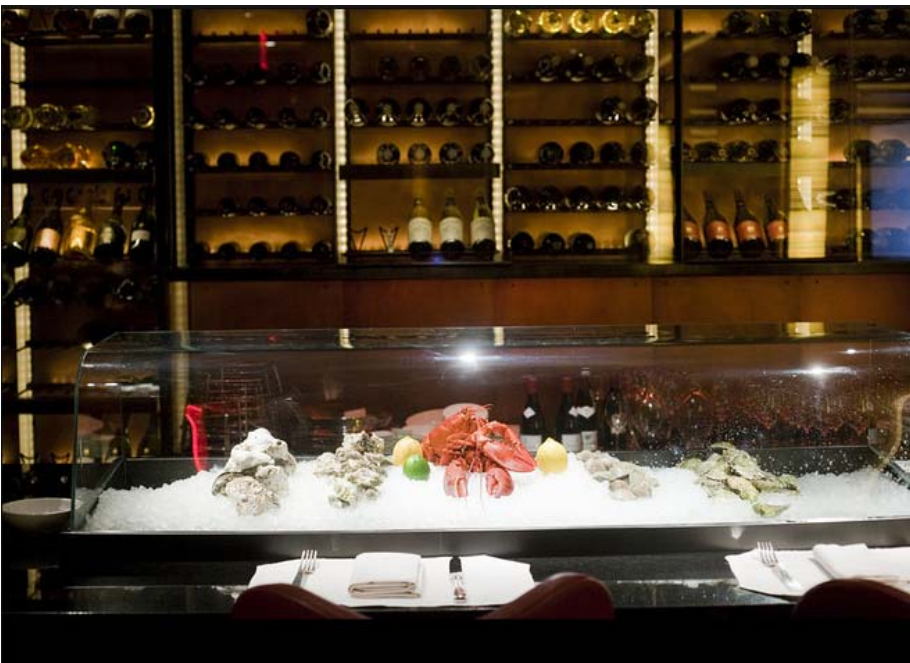


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The restaurant is located off the lobby of the revamped Mark Hotel. Both the hotel and the restaurant were designed by Jacques Grange.

*Ramsay de Givé for The Wall Street Journal*



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The raw bar features littleneck clams and the chilled Maine lobster.

*Ramsay de Givé for The Wall Street Journal*