

241

Mark's

First Course

- Seared Hudson Valley foie gras with pear compote,
poached pear, and red currant marmalade... 20
- Mediterranean mussels steamed in chardonnay,
shallots, potatoes, parsley and a touch of cream... 12
- A pan roast of littleneck clams with tomatoes, chorizo,
pimiento, garlic, white wine and cilantro... 14
- Herb pappardelle with prosciutto, white wine, English peas,
Reggiano parmesan and a light cream sauce... 11
- Pancetta wrapped rabbit with white beans, escarole and marsala jus... 17
- Pan sautéed calamari with crisp polenta cake and tomato fondue... 13
- Grilled shrimp with a spicy Creole sauce, roasted corn and calabaza... 15
- Jumbo sea scallops with honey roasted sweet potatoes and mango butter... 16
- Semi-boned grilled quail with foie gras baked lentils and cipollini onion jus... 16
- Homemade ricotta "Raviolo" with wild mushrooms, tomatoes and asparagus... 14
- Tartare of yellowfin tuna with avocado, cucumber noodles and lemon grass oil... 15
- Wild game and foie gras consommé with tortellini, peas and sunburst squash... 10
- Turks and Caicos cracked conch served ceviche style and scorched with vanilla rum... 13

Salad

- Maine lobster, micro green and pea shoot salad with orange honey
grenacha vinaigrette, French horns and turnips... 18
- Heirloom tomato with fresh organic basil and tinto vinaigrette... 12
- Belgian endive "Caesar" salad with gorgonzola and spiced walnuts... 11
- Warm mozzarella wrapped in prosciutto with grilled eggplant and tomato... 13
- Ingrid's pikie toe crab tian with mango, avocado, beet, nasturtium truffled vinaigrette... 15
- Red wine poached pear salad with herb goat cheese crostini and champagne vinaigrette... 12



Main Course

Black Grouper with artichoke hash, sweet herb broth
and blue crab remoulade... 30

Herb crusted cobia with lobster and tarragon velouté,
sautéed arugula and potato fritters... 33

Honey balsamic glazed arctic char with white bean purée,
pea and pearl onion ragout and crispy leeks... 29

Seared rare yellowfin tuna with truffled mashed potatoes,
baby zucchini, sunburst squash and port reduction... 32

Crispy skin yellowtail snapper with clams, fennel, escarole,
tomatoes, garlic, roasted potatoes and saffron broth... 31

Dover sole with Spanish salted capers and lemon confiture... 42

Grilled pork tenderloin with creamy gorgonzola polenta, broccoli rapini
sautéed with applewood smoked bacon and cherry tomatoes... 26

Muscovy duck seared and confit with vanilla butternut squash purée,
grilled vegetable bundle and apricot honey glazed... 32

Slow cooked Bell and Evan's chicken breast with sautéed spinach,
red bliss potatoes, olive caper jus... 24

Beef tenderloin with wild mushrooms, white and green asparagus,
roasted garlic mashed potatoes and truffle jus... 39

Prosciutto wrapped veal tenderloin with parmesan risotto,
haricot vert and merlot sauce... 39

Pistachio crusted roasted Colorado lamb rack with braised endive,
potato gratin and red wine reduction.. 42

PLEASE... No substitutions. Side items may be available at additional cost.

***Denotes limited available availability

18% Gratuity added to parties of 8 or more

March 2, 2003

Executive Chef Larry LaValley