

FOR THE TABLE

Artisan antipasto ♡
charcuterie, artisan cheeses,
peppers, olives, grilled bread 30

Jumbo shrimp GF
"Bloody Mary," horseradish 24

Royal Persicus caviar
waffle cone, salmon rilette,
egg yolk puree 75

Chilled oysters GF
Chef's choice 23

Sweet potato arancini
prosciutto, parmesan, basil 18

STARTER

Butternut squash soup ♡
honeycrisp apple, barley, cider gel, sage 16

Pork belly GF
Japanese eggplant, maitake mushroom, cashews,
pickled baby bell, tofu, sweet Thai chili 21

Ahi tuna tartare
"taco," buttermilk, caviar, espelette, watercress 26

Marquis salad GF
bibb lettuce, romaine, gem, herb vinaigrette 14

Caesar salad ♡
baby romaine, lavash, Parmesan crème 15

PASTA

Radiatori caramelized onion, duck confit, pickled red onion, comte cheese, panko 32

Gramigna alla vongole little neck clams, garlic, white wine, parsley, chili flake 28

Gnocchi sardi sausage bolognese, basil, pecorino romano 30

Mafaldi lemon, lump crab, fried capers, spicy gremolata 34

ENTRÉE

Monkfish GF
bacon wrapped, heirloom beets, French lentils,
trumpet mushrooms, mulled wine,
red ruffle greens, Salmis 42

Long Island duck breast GF
seared foie gras, chestnut puree, huckleberry,
swiss chard, natural jus 52

The Marq burger ♡
double smash, milk bun, Cooper Sharp, pork belly,
pickles, tasty sauce, Parmesan fries 24

14 oz. Prime beef sirloin ♡
spinach lasagna, farm carrots,
Hen of the wood's mushroom, bearnaise 56

Szechuan Ahi tuna GF
spaghetti ginger squash, five spice plums,
tempura cauliflower mushroom, Thai chili bonito 44

Pumpkin risotto GF
Burgundy truffle, pickled onion, green apple,
macadamia nuts, brown butter 38

24 oz. Bone-in ribeye GF
steak-frites, watercress, Boursin, Burgundy truffle,
Maître d'butter, natural jus 85