

# THE TERRACE AND OUTDOOR GARDENS

## CRUDOS & CARPACCIOS

EAST COAST OYSTERS .....	26
half dozen, chardonnay mignonette, cocktail sauce*	
TRUMPET MUSHROOM CARPACCIO (v).....	19
fennel barigoule, hazelnuts, parmesan	
YELLOWFIN TUNA CRUDO.....	24
avocado, watermelon radish, sesame*	
WAGYU BEEF TARTARE .....	26
burnt onion, crème fraîche, black garlic*	

## STARTERS

EMPIRE CAESAR SALAD.....	24
castelfranco, baby romaine, caperberries parmesan, croutons	
TIE DYE SALAD (v) .....	22
boston bibb, roasted beets, pistachios cypress grove goat cheese, blackberry vinaigrette	
LIONI BURRATA (v) .....	20
apple, leeks, walnuts, semolina cracker	
CALAMARI TEMPURA .....	18
porcini powder, tomato aioli	
SPANISH OCTOPUS.....	26
black lentils, celery, cranberry vinaigrette	

## SIDES

MISO SPINACH, HAZELNUTS (v).....	12
POMMES PURÉE (v).....	12
BRUSSELS SPROUTS "ESCARGOT" (v) .....	12
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

20% gratuity will be added automatically for parties of 6 or more

## THANKSGIVING FEAST \$95

### FOR THE TABLE

FRENCH ONION FOCACCIA (v)

### FIRST COURSE

choice of

CHICORY + PUMPKIN SALAD (v)  
celery, dates, cider vinaigrette

DUCK LIVER MOUSSE  
candied squash, seckel pear, brioche

KABOCHA SQUASH SOUP (v)  
spiced pepitas, whipped crème fraîche, golden sultanas

### MID-COURSE

supplemental + 65

BLACK TRUFFLE TAGLIATELLE  
chestnut honey, pecorino toscano, burgundy truffles

### MAIN COURSE

choice of

STUFFED DELICATA (v)  
red cabbage, apple, granola

ROASTED HERITAGE TURKEY  
mushroom bread pudding, cranberry sauce, sage gravy

ROASTED PETITE FILET MIGNON  
miso spinach, hazelnuts, cipolini  
bone marrow butter\*

ORA KING SALMON  
gigante beans, roasted leeks, salt baked potatoes  
hollandaise sauce

### DESSERT

choice of

PUMPKIN CHEESECAKE  
ginger bread streusel

APPLE TURNOVER SUNDAE  
dolce ice cream caramel

## ENTRÉES

WHOLE ROASTED MAITAKE MUSHROOM (v)..... 32  
cauliflower couscous, aged sherry vinegar  
marcona almonds

GRILLED DORADE..... 37  
baby squash, sunflower tabbouleh, caper vinaigrette

HALF ROASTED CHICKEN..... 37  
tomato + nectarine panzanella  
jimmy nardello peppers

CRESCENT DUCK..... 44  
fregula, smoked figs, whipped leek\*

## PASTA

HEARTY CARROT BOLOGNESE (v)..... 25  
whole wheat lumache  
braised mushrooms & walnuts

BROCCOLI CACIO E PEPE (v)..... 26  
rigatoni, pine nuts, pecorino, demi sec tomato

KING CRAB TAGLIATELLE..... 42  
cherry pepper, vermouth, fennel breadcrumbs

## BEEF

BILLBOARD BURGER..... 33  
dry-aged, bacon-mushroom marmalade  
french fries, cheddar fondue\*

MARINATED SKIRT STEAK..... 40  
calabrian chimichurri, mushroom fricasse\*

PRE-ORDER YOUR...

I LOVE NY  
CHOCOLATE SOUFFLÉ 28

grand marnier ice cream, serves two

please allow 30 minutes