

THE TERRACE AND OUTDOOR GARDENS

CRUDOS & CARPACCIOS

EAST COAST OYSTERS	24
half dozen, chardonnay mignonette, cocktail sauce*	
TRUMPET MUSHROOM CARPACCIO (v).....	18
fennel barigoule, hazelnuts, parmesan	
YELLOWFIN TUNA CRUDO.....	20
avocado, radish, black sesame*	
WAGYU BEEF TARTARE	22
burnt onion, crème fraîche, black garlic*	

STARTERS

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

SIDES

MISO SPINACH, HAZELNUTS (v).....	10
POMMES PURÉE (v).....	10
BRUSSELS SPROUTS "ESCARGOT" (v)	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

CHRISTMAS FEAST \$95

FOR THE TABLE

FRENCH ONION FOCACCIA (v)

FIRST COURSE

choice of

WINTER BITTER GREENS (V)
yogurt, pomegranate, walnut

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

SNAPPER PRESENT "EN PAPILOTTE"
fennel, blood orange butter, pearled pasta

PRIME RIB
baby potatoes, celeriac, horseradish*

"CHRISTMAS YAM" (v)
gingerbread spice, brussels sprouts, apple bacon

DESSERT

choice of

CHOCOLATE BAUBLE
bittersweet mousse, coconut, almond brittle

LEMON TORTA CAPRESE
lemon ginger curd, toasted meringue

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam

ENTRÉES

WHOLE ROASTED MAITAKE MUSHROOM (v).....	28
caper vinaigrette, cauliflower couscous aged sherry vinegar	
GRILLED DORADE.....	34
pumpkin tabbouleh, kohlrabi, sunchokes	
HALF ROASTED CHICKEN.....	32
celeriac soubise, chestnut dumplings, black trumpet mushrooms	
CRESCENT DUCK	40
flame beet, puffed barley, miso-cherry puree	

PASTA

HEARTY CARROT BOLOGNESE (v).....	24
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v)	25
rigatoni, pine nuts, pecorino, demi sec tomato	
KING CRAB TAGLIATELLE.....	42
cherry pepper, vermouth, fennel breadcrumbs	

BEEF

BILLBOARD BURGER.....	31
dry-aged, bacon-mushroom marmalade french fries, cheddar fondue*	
MARINATED SKIRT STEAK.....	38
shiitake, calabrian chimichurri*	

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 28

grand marnier ice cream, serves two

please allow 30 minutes

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

CHEFS JOHN FRASER AND WARREN BAIRD

CHRISTMAS