

THE TERRACE AND OUTDOOR GARDENS

MARTINIS

CHILE.....	21
hendrick's gin, st. george chile, kina avion	
SMOKY.....	24
the botanist gin, cocchi americano, islay whisky	
ORCHARD.....	22
grey goose vodka, aperol, orchard fruits verjus blanc	
MARTINEZ.....	20
ransom old tom gin, martini ambrato cocchi americano, maraschino	

COCKTAILS

NEXT DAY AIR.....	21
bacardi 8, spiced pear, tarragon honey lemon, champagne	
HIGH TEA.....	20
rittenhouse rye, lillet blanc, chateau, lemon cucumber, soda, salted dill	
MALA SANGRE.....	22
volcán reposado, amaro meletti blood orange, chipotle, cinnamon	
SIGNATURE OLD FASHIONED.....	24
woodinville bourbon stone fruit & cocoa nib bitters	

N/A COCKTAILS

CALL IT A DAY.....	13
seedlip 108 garden, lime, soda water	
TUMERIC TONIC.....	13
verjus blanc, tumeric tisane, fever tree	

DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS.....	20
half dozen, pink peppercorn mignonette*	
ROYAL TRUMPET MUSHROOM (v).....	18
fennel barigoule, baby arugula, parmesan cheese	
YELLOWFIN TUNA + AVOCADO.....	18
castelvetrano & kalamata tapenade sunflower seeds, crispy garlic*	
WAGYU BEEF TARTARE.....	22
dijon-date mostarda, crispy lentils, quail egg*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy sourdough crouton	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Coach Farm's goat cheese pistachio, blackberry vinaigrette	
DOMESTIC BURRATA + BLACK TRUFFLES (v).....	25
shaved turnips, market leaves	
BAKED CLAMS + BLUE CRAB ARANCINI.....	18
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA.....	18
wakame, mushroom powder	
SPANISH OCTOPUS.....	24
beans, sweet peppers, greek yogurt	

PASTA

HEARTY CARROT BOLOGNESE (v).....	16 / 31
whole wheat lumache braised mushrooms & walnuts	
BROCCOLI CACIO E PEPE (v).....	17 / 32
rigatoni, pine nuts, pecorino, demi sec tomato	
STEAMED ALASKAN KING CRAB.....	24 / 45
tagliatelle, cherry bomb pepper, white wine herb breadcrumbs	

SIDES

MISO SPINACH, HAZELNUTS (v).....	10
WILD MUSHROOM SAUTÉ (v).....	14
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
GRILLED DOURADE.....	34
caper-herb vinaigrette, bitter greens	
OLIVE OIL POACHED HALIBUT.....	40
koginut velouté, napa cabbage, chives	
HALF BELL + EVANS CHICKEN.....	30
delicata squash, super green farroto	
LI CRESCENT DUCK.....	38
confit leg, fresh figs, creamy polenta	

BEEF

MARINATED PRIME SKIRT STEAK.....	38
shiso chimichurri*	
BROILED PETITE FILET MIGNON.....	52
bone marrow butter, cipollini onion miso spinach, hazelnuts*	
SNAKE RIVER FARMS A3 WAGYU RIBEYE.....	75
black garlic au poivre, king trumpet, apple*	

BILLBOARD BURGER 31

dry aged, bacon-mushroom marmalade
pommes frites, cheddar fondue*

DESSERTS

CHOCOLATE TORTA CAPRESE.....	12
whipped cream, cardamom candied almonds cherry compote	
TIRAMISU.....	14
lady finger sponge, mascarpone cream cold brew foam	
MATCHA PANNA COTTA.....	12
mango gelée, coconut streusel	
VEGAN APPLE PAVLOVA.....	12
caramelized honey crisp apples, pear ginger sorbet maple meringue	
CHEESE PLATE.....	16
chef's selection	

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFFLÉ 28