

THE TERRACE AND OUTDOOR GARDENS

MARTINIS

CITRO.....	24
belvedere vodka, noilly prat, lillet rosé pamplemousse	
SMOKY.....	25
hendrick's gin, cocchi americano, islay whisky	
FLEUR.....	22
grey goose vodka, italicus, dolin blanc, lillet	
CLASSICO.....	21
the botanist gin, dolin, lemon bitters, onion, olive	

COCKTAILS

PAMPER ME.....	24
mount gay eclipse rum, grapefruit, cinnamon, sparkling	
DESPEARADO.....	25
woodinville whiskey, st. george spiced pear meletti amaro, blood orange	
HIDDEN JAM.....	25
milagro tequila, del maguey vida mezcal, apricot black tea, agave, lemon	
DEL BUCANERO.....	21
bacardi 8 rum, santa teresa solera rum, cinnamon	
TURNING VIOLET.....	20
maker's mark bourbon, cointreau noir blueberry preserve	
SIGNATURE OLD FASHIONED.....	25
jfr private select maker's mark bourbon stone fruit & cocoa nib bitters	

NA COCKTAILS

THE ONLY REMEDY.....	15
pineapple, lime, cinnamon demerara fever-tree soda	
WHERE'S THE PROOF?.....	15
seedlip spiced 94, grapefruit, lime fever-tree grapefruit soda	

DEEP DISH FOCACCIA (v) 16
smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

EAST COAST OYSTERS.....	24
half dozen, chardonnay mignonette, cocktail sauce*	
ROYAL TRUMPET MUSHROOM CARPACCIO (v) .	18
fennel barigoule, baby arugula, parmesan	
YELLOWFIN TUNA TARTARE.....	20
sunchoke, watermelon radish, cranberry*	
WAGYU BEEF TARTARE.....	22
granny smith apple, smoked cashew, horseradish*	

STARTERS

EMPIRE CAESAR SALAD.....	22
castelfranco, baby romaine, anchovy, caperberries parmesan, croutons	
TIE DYE BOSTON SALAD (v).....	20
roasted beets, Cypress Grove goat cheese pistachio, blackberry vinaigrette	
LIONI BURRATA (v).....	22
pickled squash, pumpkin seed granola	
BAKED CLAMS + BLUE CRAB ARANCINI.....	18
sundried tomatoes & bacon, harissa aioli	
CALAMARI TEMPURA.....	18
tomato aioli	
SPANISH OCTOPUS.....	24
marble potatoes, moroccan olives, salted lemon	

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	
OXTAIL PAPPARDELLE.....	28
squash ribbon, swiss chard, ricotta salata	
LOBSTER TAGLIATELLE.....	42
hon shimeji mushrooms, orange chili oil fennel breadcrumbs	

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....	28
brown butter-caper vinaigrette, cauliflower couscous aged sherry vinegar	
ORA KING SALMON.....	36
charred cucumber, yogurt, mint, walnut-bulgur pilaf	
GRILLED DORADE.....	34
caper-herb vinaigrette, bitter greens	
HALF BELL + EVANS CHICKEN.....	32
collards, chicken sausage, fingerling potatoes scarpariello sauce	
BRAISED LAMB.....	34
romanesco, green olive, polenta	
LI CRESCENT DUCK.....	40
beet fondant, confit parsnip, blood orange	

SIDES

MISO SPINACH, HAZELNUTS (v).....	10
BRUSSELS SPROUTS "ESCARGOT" (v).....	10
SWEET POTATO & NDUJA.....	13
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12

BEEF

BILLBOARD BURGER.....	31
dry-aged, bacon-mushroom marmalade french fries, cheddar fondue*	
MARINATED PRIME SKIRT STEAK.....	38
shiitake, calabrian chimichurri*	
BROILED PETITE FILET MIGNON.....	52
celery root, potato leek fondue, black truffle*	
SNAKE RIVER FARM WAGYU STRIP STEAK.....	78
black garlic au poivre, king trumpet, turnip*	

DRY-AGED RIBEYE 220

32oz
miso spinach, hazelnuts
pommes purée
bone marrow butter

DESSERTS

LEMON TORTA CAPRESE.....	12
lemon ginger curd, toasted meringue	
TIRAMISU.....	14
lady finger sponge, mascarpone cream cold brew foam	
MILLEFOGLIE.....	12
honey roasted pears, almond crèmeux	
HAZELNUT SEMIFREDDO.....	12
clementine marmalade	
CHEESE PLATE.....	16
chef's selection	

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFLÉ 28

grand marnier ice cream, serves two
please allow 30 minutes