

## DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomatoes

### STARTERS

ROYAL TRUMPET MUSHROOM CARPACCIO (v) 18  
fennel barigoule, baby arugula, parmesan

KING SALMON TARTARE.....19  
snap pea, avocado, turmeric\*

LIONI BURRATA (v).....22  
nettle-almond pesto, green tomato  
semolina cracker

BAKED CLAMS.....18  
sundried tomato-bacon butter

CALAMARI TEMPURA.....18  
tomato aioli

SPANISH OCTOPUS.....24  
marble potatoes, moroccan olives, salted lemon

### SALADS

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

CHINESE CHICKEN SALAD.....24  
cabbage, water chestnuts, almonds

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

## THE TERRACE AND OUTDOOR GARDENS

### THE LUNCH SET 45pp

#### CHOICE OF

EMPIRE CAESAR  
castelfranco, baby romaine, anchovy, caperberries  
parmesan, croutons

ROYAL TRUMPET CARPACCIO (v)  
fennel barigoule, baby arugula, parmesan cheese

KING SALMON TARTARE  
snap pea, avocado, turmeric\*

#### CHOICE OF

CHINESE CHICKEN SALAD  
cabbage, water chestnuts, almonds

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

GRILLED DORADE  
caper-herb vinaigrette, bitter greens

MARINATED PRIME SKIRT STEAK  
calabrian chimichurri\*

#### CHOICE OF

TIRAMISU  
lady finger sponge, mascarpone cream, cold brew foam

LEMON TORTA CAPRESE  
lemon ginger curd, toasted meringue

PRE-ORDER YOUR...  
**I LOVE NY  
CHOCOLATE SOUFFLÉ 28**

grand marnier ice cream  
serves two, please allow 20 minutes

CHEFS JOHN FRASER AND WARREN BAIRD

### 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

### ENTRÉES

FLATBREAD PANINI .....25  
prosciutto cotto, mozzarella, ramp salsa verde

FRIED CHICKEN SANDWICH .....27  
black garlic aioli, cured cabbage, shiso leaf

WHOLE ROASTED HEN OF THE WOODS (v) .....28  
brown butter-caper vinaigrette, cauliflower couscous  
aged sherry vinegar

GRILLED DORADE .....34  
caper-herb vinaigrette, bitter greens

ORA KING SALMON .....36  
charred cucumber, yogurt, mint walnut-bulgar pilaf

### BILLBOARD BURGER 31

dry-aged, bacon-mushroom marmalade  
french fries, cheddar fondue\*

### SIDES

MISO SPINACH, HAZELNUTS (v).....10  
PEAS, RICOTTA, SORREL (v).....11  
POMMES PURÉE (v).....10  
FRENCH FRIES, CHEDDAR FONDUE (v).....12

LUNCH