

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

MIDNIGHT SPECIAL25
patron silver tequila, yellow chartreuse, pineapple
lime, saffron bitters

THE MINT25
bacardi 8 rum, santa teresa solero rum
fernet-branca menta, lime, fever-tree soda

DESPEARADO25
woodinville whiskey, st. george spiced pear
meletti amaro, blood orange

GUARDIAN ANGEL.....22
jim beam bourbon, cynar amaro, st. george chile
lemon, spicy bitters

TURNING VIOLET20
maker’s mark bourbon, cointreau noir
blueberry, lemon

SIGNATURE OLD FASHIONED.....25
angel’s ency bourbon, sazerac rye
black pepper bitters, lemon 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 OYSTERS24
half dozen, chardonnay mignonette, cocktail sauce*

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

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

YELLOWFIN TUNA CRUDO20
basil aioli, pine nuts, crispy capers*

WAGYU BEEF TARTARE22
burnt onion, crème fraîche, black garlic*

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
nettle-almond pesto, green tomato
semolina cracker

BAKED CLAMS 18
sundried tomato-bacon butter

CALAMARI TEMPURA 18
tomato aioli

SPANISH OCTOPUS24
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

LOBSTER TAGLIATELLE42
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 SALMON36
charred cucumber, yogurt, mint, walnut-bulgur pilaf

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

HALF BELL + EVANS CHICKEN32
mousse coins, thumbelina carrots, sherry jus

LAMB CHOPS68
potato-artichoke caponata, olive salt

LI CRESCENT DUCK40
15-day dry-aged, pâvé, fennel, rhubarb

SIDES

MISO SPINACH, HAZELNUTS (v)..... 10
PEAS, RICOTTA, SORREL (v)11
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
miso spinach, cippolini, bone marrow butter*

SNAKE RIVER FARMS WAGYU STRIP STEAK.... 78
porcini, white asparagus, potato threads*

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 crémeux

COCONUT PANNA COTTA 12
rhubarb granita, strawberry salsa

CHEESE PLATE..... 16
chef’s selection

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 28

grand marnier ice cream, serves two
please allow 30 minutes