

DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomatoes

STARTERS

- TRUMPET MUSHROOM CARPACCIO (v) 18
fennel barigoule, hazelnuts, parmesan
- YELLOWFIN TUNA CRUDO 20
avocado, radish, black sesame*
- LIONI BURRATA (v) 22
nettle-almond pesto, green tomato
semolina cracker
- BAKED LONG ISLAND CLAMS 18
sundried tomato-bacon butter
- CALAMARI TEMPURA 18
porcini powder, tomato aioli
- SPANISH OCTOPUS 24
marble potatoes, olive aioli, salted orange

SALADS

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

THE TERRACE AND OUTDOOR GARDENS

THE LUNCH SET 45pp

CHOICE OF

EMPIRE CAESAR
castelfranco, baby romaine
caperberries, parmesan, croutons

TRUMPET MUSHROOM CARPACCIO (v)
fennel barigoule, hazelnuts, parmesan

YELLOWFIN TUNA CRUDO
avocado, radish, black sesame*

CHOICE OF

CHINESE CHICKEN SALAD
cabbage, water chestnuts, almonds

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

GRILLED DORADE
caper, radish, fennel, meyer lemon

MARINATED SKIRT STEAK
shiitake, calabrian chimichurri*

CHOICE OF

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam

COCONUT TEMBLEQUE
blueberries, tarragon streusel, cinnamon

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFFLÉ 28

grand marnier ice cream
serves two, please allow 20 minutes

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, salsa verde

CRISPY CHICKEN SANDWICH 27
honeyed kale slaw, house pickles, buttermilk

WHOLE ROASTED MAITAKE MUSHROOM (v) 28
brown butter-caper vinaigrette, cauliflower couscous
aged sherry vinegar

GRILLED DORADE 34
caper, radish, fennel, meyer lemon

POACHED HALIBUT 42
maine lobster, roasted sweet corn
greenmarket tomato brodo

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

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

LUNCH