

THE TERRACE AND OUTDOOR GARDENS

MARTINIS

CITRO.....24
belvedere, dolin dry, lillet rose pamplemousse

EXCELSIOR.....25
bombay premier cru, bombay dry, dolin dry
rose water, lemon bitters

CLASSICO.....22
the botanist, noilly prat

FLEUR.....21
grey goose, italicus, dolin blanc, lillet

COCKTAILS

MIDNIGHT SPECIAL.....25
volcan blanco, yellow chartreuse, pineapple
lime, saffron

SHOWTIME SPRITZ.....22
the botanist, prosecco, blueberry merlot tea infused st.
germain, lime, mint, blueberry

SUNSET ON SEVENTH.....21
bacardi, santa teresa, roasted pineapple
cilantro, lime

GUARDIAN ANGEL.....23
jim beam, cynar amaro, st. george chile
lemon, spicy bitters

MULBERRY STREET.....22
maker's mark, cocchi rosa, lillet rosé
kalimotxo foam

BELMONT BREEZE.....25
suntory roku, aelred melon liqueur
fever-tree grapefruit soda, mint

SIGNATURE OLD FASHIONED.....25
angel's envy, black pepper vermouth, bitters

FALL FOLIAGE.....25
angel's envy, italicus, dolin blanc, lavender bitters

NA COCKTAILS

GARDEN SPRITZ.....15
seedlip garden 104, mint, lime
fever-tree club 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*

TRUMPET MUSHROOM CARPACCIO (v).....18
fennel barigoule, hazelnuts, parmesan

YELLOWFIN TUNA CRUDO.....20
avocado, radish, black sesame*

WAGYU BEEF TARTARE.....22
burnt onion, crème fraîche, black garlic*

STARTERS

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

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

FOIE GRAS TERRINE.....25
brown butter sable, duck confit pressé, sour cherry*

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

SEARED DIVER SCALLOP.....26
champagne grape confit, poached baby radish
verjus beurre blanc

CALAMARI TEMPURA.....18
porcini powder, tomato aioli

SPANISH OCTOPUS.....24
marble potatoes, olive aioli, salted orange

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

ARTICHOKE + PANCETTA.....23
rolled lasagna, spinach, blistered tomato

LOBSTER TAGLIATELLE.....42
hon shimeji mushrooms, orange chili oil
fennel breadcrumbs

ENTRÉES

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

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

GRILLED DORADE.....34
caper, radish, fennel, meyer lemon

HALF ROASTED CHICKEN.....32
thumbelina carrot, tokyo turnip, sherry, watercress

AGED LONG ISLAND DUCK.....40
confit leg, roasted apricot, charred shallot
madiera jus

LAMB CHOPS.....68
cured moroccan olive crust, roasted garlic tapenade

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 SKIRT STEAK.....38
shiitake, calabrian chimichurri*

BROILED PETITE FILET MIGNON.....52
miso spinach, cippolini, bone marrow butter*

WAGYU STRIP STEAK.....108
10oz, Snake River Farms
roasted porcini, white asparagus, bearnaise*

DESSERTS

LEMON TORTA CAPRESE.....12
lemon ginger curd, toasted meringue

TIRAMISU.....14
lady finger sponge, mascarpone cream
cold brew foam

BLACK AND WHITE SUNDAE.....12
labne sherbet, black sesame financier
black cherries

COCONUT TEMBLEQUE.....12
blueberries, tarragon streusel, cinnamon

CHEESE PLATE.....16
buttermilk basque, blu di capra
roccolino mediterraneo

PRE-ORDER YOUR...

**I LOVE NY
CHOCOLATE SOUFFLÉ 28**

grand marnier ice cream, serves two

please allow 30 minutes

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

DINNER