

# THE TERRACE AND OUTDOOR GARDENS

## 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
squash romesco, marcona almond semolina cracker	
CALAMARI TEMPURA .....	18
porcini powder, tomato aioli	
SPANISH OCTOPUS.....	24
marble potatoes, olive aioli, salted orange	

## SIDES

MISO SPINACH, HAZELNUTS (v).....	10
POMMES PURÉE (v).....	10
FRENCH FRIES, CHEDDAR FONDUE (v).....	12
ROMANESCO ALMONDINE (v).....	12

## THANKSGIVING FEAST \$95

### FOR THE TABLE

FRENCH ONION FOCACCIA (v)

### FIRST COURSE

*choice of*

CHICORY + PUMPKIN SALAD  
celery, dates, cider vinaigrette

DUCK LIVER MOUSSE  
candied squash, seckel pear, brioche

KABOCHA SQUASH SOUP  
spiced pepitas, whipped crème fraîche, golden sultanas

### MID-COURSE

*supplemental + 65*

BLACK TRUFFLE TAGLIATELLE  
chestnut honey, pecorino toscano, burgundy truffles

### MAIN COURSE

*choice of*

ROASTED HERITAGE TURKEY  
mushroom bread pudding, cranberry sauce, sage gravy

ROASTED PETITE FILET MIGNON  
celery root, potato leek fondue

ORA KING SALMON  
gigante beans, roasted leeks, salt baked potatoes  
hollandaise sauce

### DESSERT

*choice of*

CRISPY PECAN CAKE  
cranberry gelée, candy cap mushroom ganache

LEMON TORTA CAPRESE  
lemon ginger curd, toasted meringue

TIRAMISU  
lady finger sponge, mascarpone cream, cold brew foam

## ENTRÉES

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

GRILLED DORADE..... 34  
radish, fennel, celeriac farroto

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

CRESCENT DUCK..... 40  
confit leg, brown butter quince, burnt shallot

## 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

## BEEF

BILLBOARD BURGER..... 31  
dry-aged, bacon-mushroom marmalade  
french fries, cheddar fondue\*

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

PRE-ORDER YOUR...

I LOVE NY  
CHOCOLATE SOUFLÉ 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