

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA (v) 16
smoked mozzarella & spiced tomatoes

CRUDOS & CARPACCIOS

- EAST COAST OYSTERS24
half dozen, chardonnay mignonette, cocktail sauce*
- TRUMPET MUSHROOM CARPACCIO (v) 18
fennel barigoule, hazelnuts, parmesan
- YELLOWFIN TUNA CRUDO20
avocado, radish, black sesame*
- WAGYU BEEF TARTARE22
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
- ROMANESCO ALMONDINE (v)..... 16
brown butter, lemon, basil
- LIONI BURRATA (v)22
squash romesco, marcona almond
semolina cracker
- FOIE GRAS TERRINE25
brown butter sable, duck confit pressé, sour cherry*
- BAKED LONG ISLAND CLAMS 18
sundried tomato-bacon butter
- CALAMARI TEMPURA 18
porcini powder, tomato aioli
- SPANISH OCTOPUS24
marble potatoes, olive aioli, salted orange

BROADWAY EXPRESS

64 pp

FIRST COURSE

CHOICE OF

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

YELLOWFIN TUNA CRUDO
avocado, radish, black sesame*

LIONI BURRATA (v)
squash romesco, marcona almond
semolina cracker

SPANISH OCTOPUS
marble potatoes, olive aioli, salted orange

MAIN COURSE

CHOICE OF

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

BROCCOLI CACIO E PEPE (v)
rigatoni, pine nuts, pecorino, demi sec tomato

GRILLED DORADE
caper, radish, fennel, celeriac farroto

BROILED PETITE FILET MIGNON +18
miso spinach, cippolini, bone marrow butter*

DESSERTS

CHOICE OF

LEMON TORTA CAPRESE
lemon ginger curd, toasted meringue

TIRAMISU
ladyfinger sponge, mascarpone cream, cold brew foam

COCONUT TEMBLEQUE
sage caramel apples, herb streusel

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 28

grand marnier ice cream, serves two

please allow 30 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
- SPICY PORK CAVATELLI36
roasted squash, chard bomba, parmesan cream
- KING CRAB TAGLIATELLE42
cherry pepper, vermouth, 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
radish, fennel, celeriac farroto
- HALF ROASTED CHICKEN32
thumbelina carrot, tokyo turnip, sherry, watercress
- CRESCENT DUCK 40
confit leg, brown butter quince, burnt shallot
- LAMB CHOPS 68
olive crust, tapenade vinaigrette

BEEF

- BILLBOARD BURGER.....31
dry-aged, bacon-mushroom marmalade
french fries + cheddar fondue*
- MARINATED SKIRT STEAK.....38
shiitake, calabrian chimichurri*
- BROILED PETITE FILET MIGNON52
miso spinach, cippolini, bone marrow butter*

SIDES

- MISO SPINACH, HAZELNUTS (v)..... 10
- POMMES PURÉE (v)..... 10
- BRUSSELS SPROUTS "ESCARGOT" (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

DINNER