

# THE TERRACE AND OUTDOOR GARDENS

**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\*

## 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
- FOIE GRAS TERRINE .....25  
brown butter sablé, duck confit pressé, pear\*
- 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

## 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

## VALENTINE'S DAY

125 per person  
optional wine pairing + 106

### FOR THE TABLE

PULL APART MILK BREAD  
scallion crème fraîche

OYSTERS + CAVIAR  
champagne mignonette

### FIRST COURSE

*choice of*

LIONI BURRATA (v)  
sunchoke remoulade, black truffle

SCALLOP CRUDO  
blood orange, leche de tigre, celery

WAGYU BEEF TARTARE  
burnt onion, crème fraîche, black garlic\*

### MAIN COURSE

*choice of*

CAULIFLOWER CHOPS (v)  
sicilian spinach, caper butter

JOHN DORY  
pasta pearls, forbidden fruit, pistachio

BEEF WELLINGTON  
baby carrots, warm spices, truffle jus

*supplemental +25*  
butter-poached king crab leg

### DESSERTS

*choice of*

MILK CHOCOLATE MOUSSE HEART  
morello cherry, hibiscus

PASSIONFRUIT SPARKLING GRANITA  
coconut sorbet, clementine

## 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
- KING CRAB TAGLIATELLE..... 42  
cherry pepper, vermouth, fennel breadcrumbs

## 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
- LAMB CHOPS .....68  
sunchoke crust, sweet potato, brussels sprouts

## 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  
hand-cut fries, house-made steak sauce

PRE-ORDER YOUR...

VALENTINE'S DAY  
CHOCOLATE SOUFFLÉ 28

grand marnier ice cream, serves two

please allow 30 minutes

CHEFS JOHN FRASER AND WARREN BAIRD

DINNER