

THE TERRACE
AND OUTDOOR GARDENS

CRUDOS & CARPACCIOS

EAST COAST OYSTERS*	30
half dozen, champagne mignonette, cocktail sauce	
TRUMPET MUSHROOM CARPACCIO (v)	19
fennel barigoule, hazelnuts, parmesan	
YELLOWFIN TUNA CARPACCIO*	28
ginger, salted lemon, scallions, green olives	
STEAK TARTARE*	30
cognac, capers, dijon, cornichons	

STARTERS

EMPIRE CAESAR SALAD.....	20
castelfranco, baby romaine, caperberries parmesan, croutons	
TIE DYE LETTUCES (v)	20
ruby romaine, roasted beets, blackberries aged goat cheese, pistachios	
LIONI BURRATA	25
prosciutto San Daniele, pear mostarda arugula	
FRITTO MISTO	25
shrimp, calamari, artichokes, arrabiata	
SMOKED OCTOPUS.....	29
broccoli rabe salsa verde, white bean puree	

SIDES

SUNCHOKE CREAMED SPINACH (v)	15
POMMES PURÉE (v).....	14
CHARRED BROCCOLI RABE (v)	14
FRENCH FRIES, CHEDDAR FONDUE (v).....	16

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

THANKSGIVING FEAST
\$115

FOR THE TABLE

FRENCH ONION FOCACCIA (v)

FIRST COURSE

choice of

CHICORY + PUMPKIN SALAD (v)
celery, dates, cider vinaigrette

DUCK LIVER MOUSSE
candied squash, seckel pear, brioche

KABOCHA SQUASH SOUP (v)
black walnut, whipped crème fraîche, golden sultanas

MID-COURSE

supplemental + 65

BLACK TRUFFLE TAGLIERINI
chestnut honey, pecorino di fossa, burgundy truffles

MAIN COURSE

choice of

STUFFED DELICATA (v)
red cabbage, apple, granola

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

PETITE FILET MIGNON*
sunchoke creamed spinach, cipollini, truffle butter

LOCH DUART SALMON*
roasted delicata, apple butter, pomegranate gremolata

DESSERT

choice of

PUMPKIN CHEESECAKE
gingersnap crust, speculoos chantilly, candied pepitas

APPLE PIE SUNDAE
apple turnover, cinnamon dulcey ice cream

ENTRÉES

ROASTED HEIRLOOM CARROTS (v)26
hummus, eggplant croutons, pine nuts, paprika

YELLOWFIN TUNA*44
porcini, root vegetable caponata, fungi sugo

LA BELLE ROASTED ORGANIC CHICKEN45
shaved fennel, chicories, olives, broken jus

PARMESAN CRUSTED LAMB CHOPS*65
tomato agrodolce

PASTA

PRIMAVERA DI STAGIONE (v)27
carrot lumache, roasted sunchoke
almond-carrot pesto

BROCCOLI CACIO E PEPE (v)29
rigatoni, pine nuts, pecorino, demi sec tomato

LOBSTER TAGLIATELLE45
cherry pepper, vermouth, fennel breadcrumbs

BEEF

BILLBOARD BURGER*35
dry-aged, bacon-mushroom marmalade
french fries, cheddar fondue

GRILLED HANGER STEAK*45
calabrian chimichurri, mushroom fricasse

PRE-ORDER YOUR...

I LOVE NY
CHOCOLATE SOUFFLÉ 35

grand marnier ice cream, serves two

please allow 30 minutes