

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA (v) 16

smoke mozzarella & spiced tomatoes

STARTERS

- ROYAL TRUMPET MUSHROOM CARPACCIO (v)..... 18
fennel barigoule, pickled mushrooms, baby arugula
parmesan cheese
- YELLOWFIN TUNA CRUDO.....20
shiitake mushrooms, pickled radishes, spring pea*
- WAGYU BEEF TARTARE.....22
harissa spiced, cured egg yolk, toasted sourdough*
- DOMESTIC BURRATA (v)22
green asparagus, market leaves
- BAKED CLAMS + BLUE CRAB ARANCINI 18
sundried tomatoes & bacon, harissa aioli
- CALAMARI TEMPURA 18
wakame, mushroom powder
- SPANISH OCTOPUS24
nduja romesco, swisschard

SALADS

- EMPIRE CAESAR SALAD.....22
castelfranco, baby romaine, anchovy
sourdough crouton
- TIE DYE BOSTON SALAD (v).....20
roasted beets, Coach Farm's goat cheese
pistachio, blackberry vinaigrette
- CHINESE CHICKEN24
cabbage, water chestnuts, almonds

THE LUNCH SET 42pp

CHOICE OF

- EMPIRE CAESAR
castelfranco, baby romaine, anchovy, sourdough crouton
- ROYAL TRUMPET CARPACCIO (v)
fennel barigoule, pickled mushrooms, baby arugula, parmesan cheese
- YELLOWFIN TUNA CRUDO
shiitake mushrooms, pickled radishes, spring pea*

CHOICE OF

- CHINESE CHICKEN SALAD
cabbage, water chestnuts, almonds
- HEARTY CARROT BOLOGNESE (v)
whole wheat lumache, braised mushrooms & walnuts
- GRILLED DOURADE
caper-herb vinaigrette, bitter greens
- MARINATED PRIME SKIRT STEAK
shiso chimichurri*

CHOICE OF

- TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam
- MATCHA PANNA COTTA
kumquat marmalade, whipped cream, chocolate steusel

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFFLÉ 28

SANDWICHES

- LOBSTER ROLL25
spiced poppy seed mayo, toasted brioche, avocado
- FRIED CHICKEN.....27
black garlic aioli, cured cabbage, shiso leaf

PASTA

- HEARTY CARROT BOLOGNESE (v)..... 16 / 31
whole wheat lumache
braised mushrooms & walnuts
- BROCCOLI CACIO E PEPE (v) 17 / 32
rigatoni, pine nuts, pecorino, demi sec tomato
- STEAMED ALASKAN KING CRAB 24 / 45
tagliatelle, cherry bomb pepper, english peas
herb breadcrumbs

ENTRÉES

- WHOLE ROASTED HEN OF THE WOODS (v).....28
brown butter-caper vinaigrette, cauliflower couscous
aged sherry vinegar
- GRILLED DOURADE.....36
caper-herb vinaigrette, bitter greens

BILLBOARD BURGER 31

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

SIDES

- MISO SPINACH, HAZELNUTS (v) 10
- WILD MUSHROOM SAUTÉ (v)..... 14
- POMMES PURÉE (v)..... 10
- FRENCH FRIES, CHEDDAR FONDUE (v) 12