

THE TERRACE AND OUTDOOR GARDENS

DEEP DISH FOCACCIA (v) 16

smoked mozzarella & spiced tomatoes

STARTERS

- ROYAL TRUMPET MUSHROOM CARPACCIO (v)..... 18
fennel barigoule, pickled mushrooms, baby arugula
parmesan cheese
- YELLOWFIN TUNA CARPACCIO20
husk cherries, avocado, cucumber
tomato-water vinaigrette*
- DOMESTIC BURRATA (v)22
sungold, basil, black bread
- BAKED CLAMS + BLUE CRAB ARANCINI 18
sundried tomatoes & bacon, harissa aioli
- CALAMARI TEMPURA 18
wakame, porcini, tomato aioli
- SPANISH OCTOPUS24
crushed marble potatoes, olive vinaigrette, salted lemon

SALADS

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

RESTAURANT WEEK 45pp

COCKTAILS 12

FRENCH 75
the botanist gin, sparkling, lemon

CHAMPAGNE COCKTAIL
sparkling, remy xo, bitters

CHOICE OF

EMPIRE CAESAR
castelfranco, baby romaine, anchovy, caperberries
parmesan, croutons

DOMESTIC BURRATA (v)
sungold, basil, black bread

YELLOWFIN TUNA CARPACCIO
husk cherries, avocado, cucumber, tomato-water vinaigrette*

CHOICE OF

CHINESE CHICKEN SALAD
cabbage, water chestnuts, almonds

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

GRILLED DORADE
caper-herb vinaigrette, bitter greens

MARINATED PRIME SKIRT STEAK
shiso chimichurri*

CHOICE OF

TIRAMISU
lady finger sponge, mascarpone cream, cold brew foam

CHEESECAKE
lemon thyme streusel, blueberry compote, candied lemon

PRE-ORDER YOUR...

I LOVE NY CHOCOLATE SOUFFLÉ 28

SANDWICHES

LOBSTER ROLL25
spiced poppy seed mayo, toasted brioche, avocado

FRIED CHICKEN27
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

MUSSEL & ROCK SHRIMP ESCABECHE 19 / 36
mafalde, fennel-pistachio pesto, garlic breadcrumbs

ENTRÉES

WHOLE ROASTED HEN OF THE WOODS (v).....28
brown butter-caper vinaigrette, cauliflower couscous
aged sherry vinegar

GRILLED DORADE.....34
caper-herb vinaigrette, bitter greens

ORA KING SALMON.....36
charred cucumber, labne, mint chutney
walnut bulgar pilaf

BILLBOARD BURGER 31

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

SIDES

- MISO SPINACH, HAZELNUTS (v) 10
- GRILLED CORN & MUSHROOMS (v).....13
- POMMES PURÉE (v).....10
- FRENCH FRIES, CHEDDAR FONDUE (v) 12