

THE TERRACE AND OUTDOOR GARDENS

SUMMER RESTAURANT WEEK

Dinner, 60 per person

FIRST COURSE

choice of

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

YELLOWFIN TUNA TARTARE
avocado, radish, sesame*

LIONI BURRATA (v)
blistered tomato, semolina cracker

WAGYU BEEF TARTARE +5
crème fraîche, black garlic, focaccia*

MAIN COURSE

choice of

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

ORA KING SALMON
morels, peas, sorrel butter

SKIRT STEAK FRITES
calabrian chimichurri*

CRESCENT DUCK +8
radish, snow pea, rhubarb, melted leek

DESSERT

choice of

CHOCOLATE BUDINO
salted caramel, cocoa nib tuile

LEMON TORTA CAPRESE
polenta chips, lemon ginger curd, toasted meringue

THE TERRACE AND OUTDOOR GARDENS

SUMMER RESTAURANT WEEK

Lunch, 30 per person

FIRST COURSE

choice of

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

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

CALAMARI TEMPURA
porcini powder, tomato aioli

SPANISH OCTOPUS +7
smoked onion favetta, chard bomb

MAIN COURSE

choice of

HEARTY CARROT BOLOGNESE (v)
whole wheat lumache
braised mushrooms & walnuts

GRILLED DORADE
white asparagus, spring grains, caper vinaigrette

SKIRT STEAK FRITES +5
calabrian chimichurri*

DESSERT

*choice of
supplemental +10*

CHOCOLATE BUDINO
salted caramel, cocoa nib tuile

LEMON TORTA CAPRESE
polenta chips, lemon ginger curd, toasted meringue