



THE EMPIRE GRILL JOURNEY

A celebration of wood fire cooking, Italian tradition, and local ingredients.

King Crab Salad

Smoked Egg Yolk | Curry Leaves | Basil Oil | Kaluga Queen Caviar
Delamotte Blanc de Blanc France NV

Hokkaido Abalone

Pecorino & Comté Cheese Sauce | Acquerello Rice Tart |
Dried Porcini
Planeta Chardonnay Sicilia DOC Italy (Magnum)

Spaghettoni

Anchovies | Fontina Cheese Fondue | Citrus
Kris Pinot Grigio Italy

Full-Blood Wagyu

Smoky Eggplant | Sweet Pumpkin Creme | Local Fermented Chilli Paste
Montresor Amarone Della Valpolicella (Santinato) Italy (Magnum)

Empire Grill Signature Tiramisu

Cacao | Mascapone | Limoncello
Bava Moscato D'asti DOCG Piedmont Italy

\$198++ per person

Additional \$88++ for wine pairing

Subject to change and availability.

All prices are subject to 10 percent service charge and prevailing government tax.