



MILK BREAD 11

Honey Butter (v)

ON ICE

EAST COAST OYSTERS 29/48

Mignonette & Horseradish (gf)
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

PEAK PLATEAU 129

East Coast Oysters, Hiramasa, Octopus, Scallop
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

APPETIZERS

ATLANTIC SCALLOPS 36 Sunchoke, Blood Orange, Kumquat (gf)

add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

YELLOWFIN TUNA 33 Mango, Shiso, Fermented Chili

LETTUCES 21 Buttermilk Dressing, Pickled Onion

BABY BEET SALAD 29 Baby Leek, Fennel, Wild Icelandic Kelp (v/gf)

HEIRLOOM TOMATO 29 Tokyo Turnip, Lollipop Kale, Sesame (gf)

BEEF SHORT RIB 37 Foraged Mushroom, Beef Jam, Oat Bread

HUDSON VALLEY FOIE GRAS 34 Blackberry, Hazelnut Biscotti, Moscato

ENTREES

HALIBUT 63 English Peas, Black Rice, Chanterelle Mushroom

MAINE LOBSTER 64 Green Asparagus, Bluefoot Mushroom, Rainbow Radish (gf)

ROASTED CHICKEN 41 Cauliflower, La Rette Fingerling Potato, Pickled Peppers (gf)

ITALIAN EGGPLANT 36 Red Quinoa, Pomegranate, Pine Nut (gf/ve)

PAINTED HILLS FILET MIGNON 8oz 69 Baby Carrot, Honeynut Squash, Mustard Seed (gf)

SIDES

CREAMY FARRO 15 Mushroom, Parmesan

CANNELLINI BEANS 16 Chicken Sausage, Charmoula (gf)

EXECUTIVE CHEF ROSE NOEL

(v) vegetarian, (ve) vegan, (gf) gluten free

Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.