



THREE-COURSE PRIX FIXE 135

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

Choose One

BEEF SHORT RIB

Foraged Mushroom, Beef Jam,
Oat Bread

HUDSON VALLEY FOIE GRAS

Blackberry, Hazelnut Biscotti, Moscato

LETTUCES

Buttermilk Dressing, Pickled Onion

BABY BEET SALAD

Baby Leek, Fennel,
Wild Icelandic Kelp (v/gf)

HEIRLOOM TOMATO

Tokyo Turnip, Lollipop Kale, Sesame (gf)

ATLANTIC SCALLOPS

Sunchoke, Blood Orange, Kumquat (gf)
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

YELLOWFIN TUNA

Mango, Shiso, Fermented Chili

ENTREES

Choose One

ROASTED CHICKEN

Cauliflower, La Ratte Fingerling Potato,
Pickled Peppers (gf)

ITALIAN EGGPLANT

Red Quinoa, Pomegranate,
Pine Nut (gf/ve)

PAINTED HILLS

FILET MIGNON 8oz +9

Baby Carrot, Honeynut Squash,
Mustard Seed (gf)

HALIBUT

English Peas, Black Rice,
Chanterelle Mushroom

MAINE LOBSTER

Green Asparagus, Bluefoot Mushroom,
Rainbow Radish (gf)

SIDES

CREAMY FARRO +15

Mushroom, Parmesan

CANNELLINI BEANS +16

Chicken Sausage, Charmoula (gf)

DESSERTS

Choose One

CHOCOLATE AND HAZELNUT

Hazelnut Mousse, Exotic Caramel,
Passion Fruit Ice Cream

LEMON YUZU MERINGUE

Coconut Ice Cream,
Citrus (v)

THE EGG

Pineapple, Mango,
Kiwi, Yogurt Mousse

RICOTTA CHEESECAKE AGED CHEESES +10

Sable Brenton, Basil,
Sungold Tomato (v)

Honeycomb,
Seasonal Chutney

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.