

PEAK

WITH
 priceless

DINNER MENU

FOOD

*Available after 5:00pm

PEAK PLATEAU

EAST COAST OYSTERS, HIRAMASA, OCTOPUS, SCALLOP 129
 add 5g Imperial Ossetra Caviar +59
 add 5g White Sturgeon Caviar +36

EAST COAST OYSTERS 29/48

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

MUSHROOM TARTS 17

Tumbleweed Cheddar (v)

MILK BREAD* 11

Honey Butter (v)

LETTUCES* 21

Buttermilk Dressing, Pickled Onion

YELLOWFIN TUNA* 33

Mango, Shiso, Fermented Chili

ATLANTIC SCALLOPS* 35

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

HUDSON VALLEY FOIE GRAS* 34

Blackberry, Hazelnut Biscotti, Moscato

(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.

DESSERTS

Available after 5:00pm

CHOCOLATE AND HAZELNUT 18

Hazelnut Mousse, Exotic Caramel, Passion Fruit Ice Cream
 Your sommelier's pairing: Port, Dow's, 1994 37

LEMON YUZU MERINGUE 18

Citrus, Coconut Ice Cream (v)
 Your sommelier's pairing: Japanese Whisky, Kujira Ryukyu,
 White Oak Virgin Barrel 29

RICOTTA CHEESECAKE 18

Sable Brenton, Basil, Sungold Tomato (v)
 Your sommelier's pairing: Moscato Del Molise, Apiane,
 Di Majo Norante 2016, Molise, Italy 17

THE EGG 19

Pineapple, Mango, Kiwi, Yogurt Mousse
 Your sommelier's pairing: Sauternes, Chateau D'Yquem, 2005,
 Bordeaux, France 75

AGED CHEESES 26

Honeycomb, Seasonal Chutney

COFFEE AND TEA

AFFICIONADO COFFEE ROASTERS

Fair-Trade Coffee

Brewed Coffee - Punku Rumi, Peru 5

Espresso - Liberator, South American Blend 5

Cappuccino, Latte, Americano 6

PALAIS DES THES 6

Loose-Leaf Tea, by the pot

Grand Yunan Imperial - Black Tea, China

Blue of London - Earl Gray

Sencha Ariake - Green Tea, Japan

L'Herboriste - Chamomile, France (Caffeine-Free)

Rooibos - Herbal, Africa (Caffeine-Free)