

PEAK

WITH  
 **priceless**

LUNCH MENU

## FOOD

|   |    |
|---|----|
| MILK BREAD  | 11 |
| Honey Butter (v)                                  |    |
| LETTUCES  | 14 |
| Buttermilk Dressing, Pickled Onion                |    |
| BEEF TARTARE                                      | 25 |
| Potato, Smoked Aioli                              |    |
| HIRAMASA  | 27 |
| Coconut, Coriander (gf)                           |    |
| ITALIAN EGGPLANT                                  | 35 |
| Red Quinoa, Pomegranate, Pine Nut (gf/ve)         |    |
| SEARED STEELHEAD TROUT                            | 37 |
| Rutabaga, Fennel, Blood Orange (gf)               |    |
| ROASTED CHICKEN                                   | 38 |
| Kobocha, Pearl Onion, Kale Pesto, Citrus Jus (gf) |    |

## BURGER & BUBBLES

BLACK HAWK BRISKET BURGER 37  
Double Patty, Austrian Gruyère, Smoked Bacon  
Pair With: Veuve Clicquot-Ponsardin, Brut NV  
\$25 gls/\$65 375ml

## SIDES

|                                 |    |
|---------------------------------|----|
| CREAMY FARRO                    | 15 |
| Mushroom, Parmesan              |    |
| CANNELLINI BEANS                | 16 |
| Chicken Sausage, Charmoula (gf) |    |

(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

|   |    |
|---|----|
| CRUNCHY TOAST   | 17 |
| Chocolate Cremeux, Butterscotch Ice Cream   |    |
| Your sommelier's pairing: Gonzales Byass 'Leonor' Palo Cortado 12yr                       | 19 |
| LEMON YUZU MERINGUE   | 18 |
| Citrus, Coconut Ice Cream (v)   |    |
| Your sommelier's pairing: 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 |
| 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)         |  |