

OUR COMMITMENT TO SAFETY

The health and comfort of our guests and team members is our foremost priority. We are closely monitoring COVID-19 prevention measures and we will continue to maintain and update safety protocols and best practices as guidelines adapt and change. We guarantee every government requirement will be adhered to, approaching these with creativity, seeing these challenges as ways to enhance our hospitality and dining experience in a safe and responsible way.



RESERVATIONS

Reservations are strongly recommended to prevent groups of guests waiting for tables.



ARRIVAL

All guests will be required to provide contact details and take a temperature check. Anyone presenting temperature above 99.6° will be asked to postpone their visit.



ELEVATORS

Our operations team will manage the elevators at all times, allowing no more than 4 guests at any given time.



PROTECTIVE EQUIPMENT

We require use of PPE for all guests and staff members. For guests, face coverings must be worn at all times, except while seated.



STAFF HEALTH CHECK

We conduct daily health checks of all staff members, safely and respectfully, and in accordance with applicable guidelines, laws and regulations.



HVAC & AIR FILTRATION

Our high-grade filtration system exceeds MERV 13 levels. Air in all spaces is fully changed out in line with standards used in hospital settings.



SOCIAL DISTANCING

We have reconfigured our dining room, limiting capacity and ensuring at least 6' distance between tables.



DIGITAL MENUS

Menus will be presented digitally, single use paper available upon request. Wine list is presented on iPads, sanitized after each use.



PAYMENT

For now, we are accepting credit card payment only, NO CASH.



CLEANING AND SANITIZING

All tables are sanitized between use. All of our equipment is washed and sanitized in accordance with DOH and CDC guidelines. All high-touch areas are frequently cleaned and sanitized. Off operating hours, all areas are deep cleaned and sanitized daily.



HANDWASHING

Additional hand sanitizing stations have been added throughout our venue. Hand washing reminders are available throughout restroom facilities.



TRAINING

Team members have been trained on proper cleaning and disinfecting procedures, proper usage of PPE as well as NY's COVID-19 Guidance for Food Services.

With these safety measures in place, and upholding our values of excellence and vibrant hospitality, we look forward to welcoming you to Peak for an unforgettable dining experience.