

# VALENTINE'S DAY 2022

PEAK

## FIRST COURSE

*Choose one*

### SUNCHOKESALAD

Chanterelles,  
Stracciatella (*v*)

### KALUGA CAVIAR

Noank Oyster,  
Madeira Cream

### WAGYU BEEF CARPACCIO

Smoked Mayonnaise,  
Brioche

## SECOND COURSE

*Choose one*

### KOMBU CURED HIROMASA

Half Moon Bay  
Wasabi, Shiso

### FOIE CUSTARD

Blackberry, Sauternes,  
Hazelnut Biscotti

### HEIRLOOM BEETS

Bayley Hazen Blue Cheese,  
Aged Balsamic (*v*)

## THIRD COURSE

*Choose one*

### BLACK TRUFFLE BUCATINI

Parmesan, Hen of the Woods (*v*)

### ROASTED TURBOT

Clams, Mussels, Coconut,  
Kaffir Lime

### PAINTED HILLS BEEF FILET

Rainbow Chard, Red Wine Bordelaise

## DESSERT

*Choose one*

### CHOCOLATE MOUSSE

Vanilla Crunch Cake,  
Pomegranate Sorbet (*v*)

### CITRUS SEMIFREDDO

Bhumi Farms Kumquat,  
Pink Lemon (*v*)

### VERMONT CHEESES

Honeycomb, Compote,  
Poached Pear (*v*)

\$185 per person non window table - \$225 per person window table  
\$300 per person corner window table