



MILK BREAD 11

Honey Butter (v)

ON ICE

EAST COAST OYSTERS 28/47

Mignonette & Horseradish (gf)

PEAK PLATEAU 127'

East Coast Oysters, Fluke, Marinated Octopus, Chilled Shrimp
Royal Belgium Ossetra Caviar 115
White Sturgeon Caviar 62

CAVIAR

ROYAL BELGIUM OSSETRA 139
WHITE STURGEON 72
Corn Custard, Corn Bread

LAND

SEA

GARDEN

APPETIZERS

HUDSON VALLEY FOIE GRAS 33

Blackberry, Hazelnut Biscotti, Sauternes

SQUID INK CHITARRA 28

Little Neck Clams, Calabrian Chili, Red Dulse Seaweed

HERITAGE CARROTS 21

Jersey Girl Ricotta, Cilantro, Bhumi Farms Citrus (v/gf)

SMOKED LAMB BELLY 29

Celery Root, Raisin, Horseradish

ATLANTIC SCALLOPS 35

Cauliflower, Verjus Grape (gf)

LUMACONI 48

Black Truffle, Camembert, Rye Crumb

BEEF SHORT RIB 36

Black Truffle, Beef Jam, Oat Bread

YELLOWFIN TUNA 32

Pear, Shiso, Fermented Chili

ROASTED SQUASH 21

Apple, Bacon, Bayley Hazen Blue

ENTRÉES

GREEN CIRCLE CHICKEN 45

Spaetzle, Apple, Beer Jus

MAINE LOBSTER 62

Carrot, Coconut, Lemongrass (gf)

SALT BAKED SWEET POTATO 36

Lacinato Kale, Goat Cheese, Raisins (v/gf)

ROHAN DUCK 55

Parsnip, Fig, Rainbow Chard (gf)

HALIBUT 59

Squash, Black Trumpet, Miso Beurre Blanc

MEADOW CREEK FARM EGG 36

Anson Mills Blue Grits, Maitake, Pine Nut Jam (v)

DUO OF PORK 54

Berkshire Chop, Braised Cheek, Carrot, Pear (gf)

PAINTED HILLS FILET MIGNON 10 oz 74

Yellowfoot Mushroom, Broccoli, Bordelaise (gf)

SIDES

LETTUCES 14

Buttermilk Dressing, Pickled Onion

CREAMY FARRO 14

Mushroom, Parmesan

ANSON MILLS BEANS 17

Shrimp, Smoked Ham, Green Onion (gf)

BEETS 14

Burrata, Pistachio

Executive Chef Chris Cryer

(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.

BAR BITES

CHILLED SHRIMP 31

Calabrian Chili, Lime (*gf*)

EAST COAST OYSTERS 27/46

Mignonette, Horseradish (*gf*)

KOMBU CURED FLUKE 29

Melon, Basil, Ginger

MUSHROOM TARTS 22

Shitake, Tumbleweed Cheddar (*v*)

BEEF TARTARE 26

Potato, Smoked Mayonnaise

WHITE STURGEON CAVIAR 72

Corn Custard, Potato Chips

PEAK PLATEAU 127

East Coast Oysters, Fluke,
Marinated Octopus, Chilled Shrimp
Royal Belgium Ossetra, Corn Custard 115
White Sturgeon Caviar, Corn Custard 62

DESSERTS

CHOCOLATE AND CARAMEL 18

Milk Chocolate Mousse, Cremeux, Malt Ice Cream

CHEESECAKE 18

Fig, Almond Nougatine, Honey Ice Cream (*gf*)

CHOCOLATE TART 18

Whipped Ganache, Candied Ginger Brownie, Mint Ice Cream

THE EGG 19

Coconut Mousse, Carrot, Orange

VERMONT CHEESES 26

Honeycomb, Green Apple Chutney

AFFICIONADO COFFEE ROASTERS 5

Brewed Coffee - Punku Rumi, Peru

ESPRESSO 5

CAPPUCCINO, LATTE, AMERICANO 6

PALAIS DES THES 6

Loose-Leaf Tea

*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.*
