

PEAK

MILK BREAD 11

Honey Butter *(v)*

ON ICE

EAST COAST OYSTERS 29/48

Mignonette &
Horseradish *(gf)*

PEAK PLATEAU 129

East Coast Oysters,
Tuna, Octopus, Scallop
12 g *Royal Belgium Ossetra Caviar* 141
12 g *White Sturgeon Caviar* 88

CAVIAR

Smoked Trout, Sunchoke, Egg
12g *Royal Belgium Ossetra* 151
12g *White Sturgeon* 98

APPETIZERS

HUDSON VALLEY FOIE GRAS 34

Blackberry, Hazelnut Biscotti,
Sauternes

BEEF SHORT RIB 37

Morels, Beef Jam, Oat Bread

YELLOWFIN TUNA 33

Melon, Shiso, Fermented Chili

SQUID INK CHITARRA 29

Little Neck Clams, Calabrian Chili,
Red Dulse Seaweed

ATLANTIC SCALLOPS 35

Cauliflower, Verjus Grape *(gf)*
5 g *White Sturgeon Caviar* +36

HERITAGE CARROTS 21

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

WHITE ASPARAGUS 34

Spring Onion, Almond *(v/gf)*

ENTREES

ROASTED CHICKEN 41

Squash, Eggplant, Tapenade *(gf)*

ROHAN DUCK 56

Parsnip, Fig, Rainbow Chard *(gf)*

HALIBUT 59

Fava Beans, Artichoke, Tonnato *(gf)*

PURPLE SWEET POTATO 36

Cabbage, Shiitake, Carolina Rice *(ve)*

MAINE LOBSTER 64

Carrot, Coconut, Lemongrass *(gf)*

BERKSHIRE PORK CHOP 56

Dirty Rice, Bell Pepper, Asparagus

PAINTED HILLS

FILET MIGNON 10oz 76

Black Trumpet, Broccoli, Bordelaise *(gf)*

SIDES

LETTUCES 14

Buttermilk Dressing,
Pickled Onion

CREAMY FARRO 15

Mushroom, Parmesan

ANSON MILLS GRITS 15

Rhubarb Pine Nut Chutney *(v/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.

LOUNGE MENU

**Available after 5:00pm*

12G WHITE STURGEON CAVIAR	98
Smoked Trout, Sunchoke, Egg	
PEAK PLATEAU	129
East Coast Oysters, Tuna, Octopus, Scallop	
12g Royal Belgium Ossetra Caviar	+141
12g White Sturgeon Caviar	+88
EAST COAST OYSTERS	29/48
Mignonette, Horseradish (gf)	
MUSHROOM TARTS	17
Tumbleweed Cheddar (v)	
CHOPPED SALAD*	21
Buttermilk Dressing, Pickled Onion	
YELLOWFIN TUNA*	33
Melon, Shiso, Fermented Chili	
SQUID INK CHITARRA*	29
Little Neck Clams, Calabrian Chili, Red Dulse Seaweed	
ATLANTIC SCALLOPS*	35
Cauliflower, Verjus Grape (gf)	
5 g White Sturgeon Caviar	+36
HUDSON VALLEY FOIE GRAS*	34
Blackberry, Hazelnut	

(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

RASPBERRIES 18

White Chocolate Ganache, Hazelnut, Lime Sorbet

CHEESECAKE 18

Almond Nougatine, Strawberry Sorbet(gf)

CHOCOLATE & COFFEE 18

Chocolate Cake, Coffee Cremeux, Espresso Ice Cream (gf)

THE EGG 19

Pineapple, Mango, Kiwi, Yogurt Mousse

VERMONT CHEESES 26

Honeycomb, Green Apple Chutney

AFFICIONADO COFFEE ROASTERS

Brewed Coffee - Punku Rumi, Peru 5

Espresso - Liberator, South American Blend 5

Cold Brew - Mamahuaca, Peru 6

Cappuccino, Latte, Americano 6

PALAIS DES THÉS 6

Loose-Leaf Tea

EXECUTIVE PASTRY CHEF JEFF WURTZ

*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.*