

PEAK

THREE-COURSE PRIX FIXE 125

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
12g Royal Belgium Ossetra Caviar 141
12g White Sturgeon Caviar 88

CAVIAR

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

APPETIZERS

choose one

HUDSON VALLEY FOIE GRAS

Blackberry, Hazelnut Biscotti, Sauternes

ATLANTIC SCALLOPS

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

SQUID INK CHITARRA

Little Neck Clams, Calabrian Chili,
Red Dulse Seaweed

BEEF SHORT RIB

Morels, Beef Jam, Oat Bread

HERITAGE CARROTS

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

YELLOWFIN TUNA

Melon, Shiso, Fermented Chili

WHITE ASPARAGUS

Spring Onion, Almond (v/gf)

ENTREES

choose one

ROASTED CHICKEN

Squash, Eggplant, Tapenade (gf)

BERKSHIRE PORK CHOP

Dirty Rice, Bell Pepper, Asparagus

PURPLE SWEET POTATO

Cabbage, Shiitake, Carolina Rice (ve)

ROHAN DUCK

Parsnip, Fig, Rainbow Chard (gf)

MAINE LOBSTER

Carrot, Coconut, Lemongrass (gf)

PAINTED HILLS

FILET MIGNON 10oz +14
Black Trumpet, Broccoli, Bordelaise (gf)

HALIBUT

Fava Beans, Artichoke, Tonnato (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

DESSERTS

choose one

RASPBERRIES

White Chocolate Ganache,
Hazelnut, Lime Sorbet

CHEESECAKE

Almond Nougatine,
Strawberry Sorbet(gf)

CHOCOLATE & COFFEE

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

THE EGG

Pineapple, Mango,
Kiwi, Yogurt Mousse

VERMONT CHEESES +9

Honeycomb,
Green Apple Chutney

EXECUTIVE CHEF CHRIS CRYER

EXECUTIVE PASTRY CHEF JEFF WURTZ

(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.