



THREE-COURSE PRIX FIXE 135

MILK BREAD +11
Honey Butter (v)
add Chicken Liver Mousse +11

ON ICE

EAST COAST OYSTERS +29/+48

Mignonette & Horseradish (gf)
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

PEAK PLATEAU +129

East Coast Oysters, Hiramasa, Octopus, Scallop
add 12g Imperial Ossetra Caviar +141
add 12g White Sturgeon Caviar +88

CAVIAR

Tuna Belly, Sweet Soy, Wasabi
12g Imperial Ossetra +151
12g White Sturgeon +98

APPETIZERS

Choose One

YELLOWFIN TUNA

Mango, Shiso, Fermented Chili

ATLANTIC SCALLOPS

Sunchoke, Blood Orange, Kumquat (gf)
add 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

HERITAGE CARROTS

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

SQUID INK CHITARRA

Little Neck Clams, Calabrian Chili,
Red Dulse Seaweed

BABY BEET SALAD

Baby Leek, Fennel,
Wild Icelandic Kelp (v/gf)

HUDSON VALLEY FOIE GRAS

Blackberry, Hazelnut Biscotti, Moscato

BEEF SHORT RIB

Foraged Mushroom, Beef Jam, Oat Bread

WHITE ASPARAGUS

Avocado, Shallot, Chervil (ve)

ENTREES

Choose One

ROASTED CHICKEN

Cauliflower, La Ratte Fingerling Potatoes,
Pickled Peppers (gf)

HALIBUT +9

Cubanelle Peppers, Beluga Lentil,
Snow Crab

BERKSHIRE PORK CHOP

Apple, Yucca, Pak Choi (gf)

ROHAN DUCK

Celery Root, Red Cabbage Coulis,
Casper Kale

MAINE LOBSTER

Carrot, Coconut, Lemongrass (gf)

PAINTED HILLS

FILET MIGNON 8oz +9
Baby Carrot, Honeynut Squash,
Mustard Seed (gf)

ITALIAN EGGPLANT

Red Quinoa, Pomegranate, Pine Nut (gf/ve)

SIDES

LETTUCES +14

Buttermilk Dressing, Pickled Onion

CREAMY FARRO +15

Mushroom, Parmesan

CANNELLINI BEANS +16

Chicken Sausage, Charmoula (gf)

CHICORY SALAD +18

D'Anjou Pear, Walnut,
Gorgonzola Dolce (gf)

DESSERTS

Choose One

LEMON YUZU MERINGUE

Citrus,
Coconut Ice Cream (v)

CHEESECAKE

Almond, Apple,
Cranberry Sorbet (gf)

THE EGG

Pineapple, Mango, Kiwi,
Yogurt Mousse

AGED CHEESES +10

Honeycomb,
Seasonal Chutney

EXECUTIVE CHEF ROSE NOEL

(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.