



DINNER MENU

## FOOD

*\*Available after 5:00pm*

### PEAK PLATEAU

EAST COAST OYSTERS, HIRAMASA, OCTOPUS, SCALLOP 129

*add 12g Imperial Ossetra Caviar +141*

*add 12g White Sturgeon Caviar +88*

12G WHITE STURGEON CAVIAR 98

Tuna Belly, Sweet Soy, Wasabi

EAST COAST OYSTERS 29/48

Mignonette, Horseradish (gf)

*add 5g Imperial Ossetra Caviar +59*

*add 5g White Sturgeon Caviar +36*

MUSHROOM TARTS 17

Tumbleweed Cheddar (v)

MILK BREAD\* 11

Honey Butter (v)

*add Chicken Liver Mousse +11*

CHOPPED SALAD\* 21

Buttermilk Dressing, Pickled Onion

YELLOWFIN TUNA\* 33

Mango, Shiso, Fermented Chili

SQUID INK CHITARRA\* 29

Little Neck Clams, Calabrian Chili, Red Dulse Seaweed

ATLANTIC SCALLOPS\* 35

Sunchoke, Blood Orange, Kumquat (gf)

*add 5g Imperial Ossetra Caviar +59*

*add 5g White Sturgeon Caviar +36*

HUDSON VALLEY FOIE GRAS\* 34

Blackberry, Hazelnut Biscotti, Moscato

*(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

*Available after 5:00pm*

CHOCOLATE HAZELNUT 18

Exotic Caramel, Passionfruit Ice Cream

*Your sommelier's pairing: Tokaji, Aszú, 6 Puttonyos, Kiralyudvar, 2013, Tokaji, Hungary 27*

LEMON YUZU MERINGUE 18

Citrus, Coconut Ice Cream (v)

*Your sommelier's pairing: Kujira Ryukyu White Oak Virgin Barrel 29*

CHEESECAKE 18

Almond, Apple, Cranberry Sorbet (gf)

*Your sommelier's pairing: Moscato Del Molise, Apiane, Di Majo Norante 2016, Molise, Italy 17*

THE EGG 19

Pineapple, Mango, Kiwi, Yogurt Mousse

*Your sommelier's pairing: Sauternes, Chateau D'Yquem, 2005, Bordeaux, France 75*

AGED CHEESES 26

Honeycomb, Seasonal Chutney

## COFFEE AND TEA

AFFICIONADO COFFEE ROASTERS

*Fair-Trade Coffee*

Brewed Coffee - Punku Rumi, Peru 5

Espresso - Liberator, South American Blend 5

Cappuccino, Latte, Americano 6

PALAIS DES THES 6

*Loose-Leaf Tea, by the pot*

Grand Yunan Imperial - Black Tea, China

Blue of London - Earl Gray

Sencha Ariake - Green Tea, Japan

L'Herboriste - Chamomile, France (Caffeine-Free)

Rooibos - Herbal, Africa (Caffeine-Free)