

PEAK

WITH



LUNCH MENU

FOOD

MILK BREAD	11
Honey Butter (v)	
*add Chicken Liver Mousse +11	
BEEF TARTARE	25
Potato, Smoked Aioli	
HIRAMASA	27
Coconut, Coriander (gf)	
ITALIAN EGGPLANT	35
Red Quinoa, Pomegranate, Pine Nut (gf/ve)	
SEARED STEELHEAD TROUT	37
Rutabaga, Fennel, Blood Orange (gf)	
ROASTED CHICKEN	38
Kobocha, Pearl Onion, Kale Pesto, Citrus Jus (gf)	
SEARED TUNA	39
Freekeh, Almond, Leeks	

BURGER & BUBBLES

BLACK HAWK BRISKET BURGER 37
Double Patty, Austrian Gruyère, Smoked Bacon
Pair With: Veuve Clicquot-Ponsardin, Brut NV
\$25 gls/\$65 375ml

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)	

(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

CRUNCHY TOAST	17
Chocolate Cremeux, Butterscotch Ice Cream	
Your sommelier's pairing: Gonzales Byass 'Leonor' Palo Cortado 12yr	19
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
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)