



MILK BREAD 11

Honey Butter (v)

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 5g Imperial Ossetra Caviar +59
add 5g White Sturgeon Caviar +36

APPETIZERS

ATLANTIC SCALLOPS 36 Sunchoke, Blood Orange, Cara Cara (gf)

add 5g Imperial Ossetra Caviar +59

add 5g White Sturgeon Caviar +36

YELLOWFIN TUNA 33 Mango, Shiso, Fermented Chili

LETTUCES 21 Buttermilk Dressing, Pickled Onion

BABY BEET SALAD 29 Baby Leek, Fennel, Wild Icelandic Kelp (v/gf)

GRILLED RADICCHIO 27 Goat Gouda, Pecan, Gala Apple (v/gf)

BEEF SHORT RIB 37 Foraged Mushroom, Beef Jam, Oat Bread

HUDSON VALLEY FOIE GRAS 34 Blackberry, Hazelnut Biscotti, Moscato

ENTREES

HALIBUT 63 Snow Pea, Black Rice, Chanterelle Mushroom

MAINE LOBSTER 64 Green Asparagus, Shiitake Mushroom, Rainbow Radish (gf)

ROASTED CHICKEN 41 Cauliflower, La Ratte Fingerling Potato, Gooseberry (gf)

MAITAKE MUSHROOM 38 Delicata Squash, Anson Mills Polenta, Broccoli Rabe (v/gf)

PAINTED HILLS FILET MIGNON 8oz 69 Baby Carrot, Honeynut Squash, Mustard Seed (gf)

SIDES

CREAMY FARRO 15 Mushroom, Parmesan

CANNELLINI BEANS 16 Andouille Sausage, Swiss Chard, Breadcrumbs

EXECUTIVE CHEF ROSE NOEL

EXECUTIVE PASTRY CHEF BRIAN YURKO

(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.