



THREE-COURSE PRIX FIXE 135

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

Choose One

BEEF SHORT RIB

Foraged Mushroom, Beef Jam,
Oat Bread

LETTUCES

Buttermilk Dressing, Pickled Onion

ATLANTIC SCALLOPS

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

HUDSON VALLEY FOIE GRAS

Blackberry, Hazelnut Biscotti, Moscato

BABY BEET SALAD

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

YELLOWFIN TUNA

Mango, Shiso, Fermented Chili

GRILLED RADICCHIO

Goat Gouda, Pecan, Gala Apple (v/gf)

ENTREES

Choose One

ROASTED CHICKEN

Cauliflower, La Ratte Fingerling Potato,
Gooseberry (gf)

PAINTED HILLS

FILET MIGNON 8oz +9

Baby Carrot, Honeynut Squash,
Mustard Seed (gf)

HALIBUT

Snow Pea, Black Rice,
Chanterelle Mushroom

MAITAKE MUSHROOM

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

MAINE LOBSTER

Green Asparagus, Shiitake Mushroom,
Rainbow Radish (gf)

SIDES

CREAMY FARRO +15

Mushroom, Parmesan

CANNELLINI BEANS +16

Andouille Sausage, Swiss Chard,
Breadcrumbs

DESSERTS

Choose One

CHOCOLATE AND HAZELNUT

Hazelnut Mousse, Exotic Caramel,
Passion Fruit Ice Cream

PEANUT BUTTER

MOUSSE
Golden Raisin,
Celery, Chervil (v/gf)

THE EGG

Pineapple, Mango,
Kiwi, Yogurt Mousse

PUMPKIN CHEESECAKE

Gingersnap, Cranberry,
Sage (v)

AGED CHEESES +10

Honeycomb,
Seasonal Chutney

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.