

PEAK



LUNCH MENU

FOOD

MILK BREAD Maple Butter (v)	11
BEEF TARTARE Fingerling Potato, Smoked Aioli (gf)	25
HIRAMASA Coconut, Coriander (gf)	28
MAITAKE MUSHROOM Delicata Squash, Anson Mills Polenta (v/gf)	38
SEARED STEELHEAD TROUT Rutabaga, Fennel, Blood Orange (gf)	37
SEARED TUNA Freekeh, Almond, Leeks	39
ROASTED CHICKEN Kobocha, Pearl Onion, Kale Pesto, Citrus Jus (gf)	38

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

CREAMY FARRO Mushroom, Parmesan (v)	15
LETTUCES Buttermilk Dressing Pickled Onion (v)	18
CRISPY BRUSSELS SPROUTS Pancetta, Maple, Lemon (gf)	16

(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 Chocolate Cremeux, Butterscotch Ice Cream (v) Sommelier's pairing: Sherry, Gonzales Byass 'Leonor' Palo Cortado 12yr	17 19
PEANUT BUTTER MOUSSE Golden Raisin, Celery, Chervil (gf) Sommelier's pairing: Bourbon, Harlem Standard, NY	18 28
CITRUS SEMIFREDDO Champagne Gelée, Sable, Buttermilk Sherbet (gf) Sommelier's pairing: Nonino Aperitivo	18 16
ICE CREAM & SORBET Seasonal Selection \$5 for 1 scoop / \$12 for 3 scoops	
AGED CHEESES Honeycomb, Seasonal Fruit (v) Sommelier's pairing: Sauternes, Chateau D'Yquem, 2019, Bordeaux, France (3 oz)	27 75

COFFEE and TEA

AFFICIONADO COFFEE ROASTERS

Fair-Trade Coffee
Brewed Coffee - Punku Rumi, Peru 6
Espresso - Liberator, South American Blend 7
Cappuccino, Latte, Americano 7

PALAIS DES THES 7

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)