



THREE-COURSE PRIX FIXE 135

MILK BREAD 11

Maple Butter (v)

ON ICE

EAST COAST OYSTERS 29/52

Mignonette & Horseradish (gf)

add 5g Imperial Ossetra Caviar +59

add 5g White Sturgeon Caviar +36

PEAK PLATEAU 131

East Coast Oysters, Hiramasa, Octopus, Scallop

add 5g Imperial Ossetra Caviar +59

add 5g White Sturgeon Caviar +36

APPETIZERS

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

add 5g Imperial Ossetra Caviar +59

add 5g White Sturgeon Caviar +36

YELLOWFIN TUNA Mango, Shiso, Fermented Chili (gf)

HEIRLOOM TOMATO Black Lime, Yogurt, Basil (v)

BEEF SHORT RIB Foraged Mushroom, Beef Jam, Oat Bread

ENTREES

HALIBUT Snow Pea, Black Rice, Chanterelle Mushroom (gf)

MAINE LOBSTER Belgian Endive, Curry, Beech Mushroom (gf)

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

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

PAINTED HILLS FILET MIGNON 8oz Baby Carrot, Honeynut Squash, Mustard Seed (gf) +9

SIDES

LETTUCES Buttermilk Dressing, Pickled Onion (v) +18

CREAMY FARRO Mushroom, Parmesan (v) +15

CRISPY BRUSSELS SPROUTS Pancetta, Maple, Lemon (gf) +16

DESSERTS

CHOCOLATE S'MORES Passion Fruit, Graham Cracker, Toasted Meringue (v)

PEANUT BUTTER MOUSSE Golden Raisin, Celery, Chervil (gf)

CITRUS SEMIFREDDO Champagne Gelée, Sable, Buttermilk Sherbet (gf)

THE EGG Coconut Mousse, Sea Buckthorn, Tropical Fruit

ICE CREAM & SORBET Seasonal Selection

AGED CHEESES Honeycomb, Seasonal Fruit (v) +10

(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.