



RAW BAR

EAST COAST OYSTERS 29/52
JUMBO GULF SHRIMP (3 pcs) 27
ALASKAN KING CRAB LEG (1/4 lb) 49
CHILLED MAINE LOBSTER (whole tail) 36

The "Only" Caviar Supplement
add 10g Oscietra Caviar +59
add 10g White Sturgeon Caviar +36

PEAK PLATEAU 151

For Two or More

East Coast Oysters, Jumbo Gulf Shrimp,
Alaskan King Crab, Chilled Maine Lobster

THE "ONLY" OSCIETRA CAVIAR 180

Blinis, Chives, Crème Fraîche

MILK BREAD

Acacia Honey Butter (v) 11

APPETIZERS

BABY LETTUCES Cucumber, Cherry Tomato, Asparagus, Sherry Vinaigrette (ve/gf) 21

"LIONI" BURRATA Heirloom Tomatoes, Basil, Sourdough Crouton (v) 26

ATLANTIC SCALLOPS Sunchoke, Blood Orange, Red Ruby Grapefruit (gf) 37

WARM OCTOPUS & CALAMARI SALAD Chorizo, Potato, Celery, Olives, Romesco Sauce 30

YELLOWFIN TUNA CRUDO Granny Smith Apples, Fermented Chili (gf) 34

WAGYU STEAK TARTARE Fresh Horseradish, Fingerling Potato Chips (gf) 32

ENTREES

ZITONI PASTA English Peas, Haricots Verts, Zucchini Pesto, Burrata (v) 32

ATLANTIC HALIBUT Baby Leeks, Spinach, Golden Trout Roe, Lemon Shallot Butter (gf) 64

MAINE LOBSTER Spicy Calabrian Chile Butter, Zucchini Fritti, Rouille 67

AMISH CHICKEN Potato Pavé, Broccoli Rabe, Olives, Salsa Verde (gf) 42

FILET MIGNON 8oz Porcini Duxelle, Roasted Shallot, Black Truffle Perigord Sauce (gf) 69

DRY AGED PRIME PORTERHOUSE 32oz Grilled Leeks, Maitake Mushroom, Baby Lettuces 225

SIDES

MAITAKE MUSHROOMS Shallots, Herbs (gf) 16

CREAMY FARRO Parmigiano Reggiano (v) 16

HARICOTS VERTS AMANDINE Toasted Almonds, Brown Butter, Parsley (v/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.