PEAK

WITH priceless

DINNER MENU

RAW BAR

EAST COAST OYSTERS 29/52

JUMBO GULF SHRIMP (3pcs) 27

ALASKAN KING CRAB LEG (1/4 lb) 49

CHILLED MAINE LOBSTER (whole tail) 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

The "Only" Caviar Supplement

add 10g The "Only" Oscietra Caviar +59

add 10g The "Only" White Sturgeon Caviar +36

FOOD

**Available after 5:00pm*

MILK BREAD 11
Acacia Honey Butter *(v)*

APPETIZERS*

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

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

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

ATLANTIC SCALLOPS 37
Cauliflower, Golden Raisin Gremolata, Brown Butter *(gf)*

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

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

ENTREES*

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

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

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

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

SIDES*

MAITAKE MUSHROOMS 16
Shallots, Herbs *(gf)*

CREAMY FARRO 16
Parmigiano Reggiano *(v)*

HARICOTS VERTS AMANDINE 16
Toasted Almonds, Brown Butter, Parsley *(v/gf)*

(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

Available after 5:00pm

DARK CHOCOLATE SOUFFLÉ 21
Tahitian Vanilla Cremè Anglaise *(gf)*

THE SKYLINE 24
Hazelnut Semifreddo, Salted Caramel *(gf)* For Two

TROPICAL VERRINE 18
Exotic Marmalade, Coconut Foam, Mango Passion Sorbet *(ve/gf)*

THE EGG 20
Coconut Mousse, Sea Buckthorn, Tropical Fruit

ICE CREAM & SORBET 8
Seasonal Selection *(v)*

AGED CHEESES 27
Honeycomb, Seasonal Fruit *(v)*

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'Herboritste - Chamomile, France *(Caffeine-Free)*
Rooibos - Herbal, Africa *(Caffeine-Free)*