

PEAK

WITH



LUNCH MENU

## FOOD

MILK BREAD	11
Acacia Honey Butter <i>(v)</i>	
BABY LETTUCES	21
Cucumber, Cherry Tomato, Asparagus, Sherry Vinaigrette <i>(ve/gf)</i>	
JUMBO GULF SHRIMP (3 pcs)	27
Tomato, Horseradish <i>(gf)</i>	
WARM OCTOPUS & CALAMARI SALAD	30
Chorizo, Potato, Celery, Olives, Romesco Sauce	
YELLOWFIN TUNA	26
Granny Smith Apples, Fermented Chili <i>(gf)</i>	
WAGYU STEAK TARTARE	32
Fresh Horseradish, Fingerling Potato Chips <i>(gf)</i>	
ZITONI PASTA	32
English Peas, Haricots Verts, Zucchini Pesto, Burrata <i>(v)</i>	
STEELHEAD TROUT	37
Rutabaga, Fennel, Blood Orange <i>(gf)</i>	
ATLANTIC SCALLOP	48
Cauliflower, Golden Raisin Gremolata, Brown Butter <i>(gf)</i>	
AMISH CHICKEN	38
Potato Pavé, Broccoli Rabe, Olives, Salsa Verde <i>(gf)</i>	

## BURGER & BUBBLES

BRISKET BURGER 8oz 37

Yellow & White American Cheese, Bacon,  
Roasted Chili Tomato, B&B Pickles, Sesame Bun

Pair With: *Veuve Clicquot-Ponsardin, Brut NV \$25 gls/\$65 375ml*

## SIDES

FRENCH FRIES	16
Tomato, Dijonnaise <i>(v/gf)</i>	
CREAMY FARRO	16
Parmigiano Reggiano <i>(v)</i>	
HARICOTS VERTS AMANDINE	16
Toasted Almonds, Brown Butter, Parsley <i>(v/gf)</i>	

## DESSERTS

MILE HIGH MEYER LEMON TART	18
Vanilla Butter Crust, Meyer Lemon Curd, Toasted Meringue <i>(v)</i>	
TROPICAL VERRINE	18
Exotic Marmalade, Coconut Foam, Mango Passion Sorbet <i>(ve/gf)</i>	
CHOCOLATE LIEGEOISE	18
Praline, Brownie	
ICE CREAM & SORBET	8
Seasonal Selection <i>(v)</i>	
AGED CHEESES	27
Honeycomb, Seasonal Fruit <i>(v)</i>	

## 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)*

*(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.*