



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

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
HEIRLOOM CITRUS & BEET SALAD Golden Beets, Sicilian Pistachios, Orange Cumin Jus (ve/gf) 31
HAMACHI CRUDO Kumquat, Watermelon Radish, Serrano Chili, Blood Orange Jus (gf) 34
WARM OCTOPUS & CALAMARI SALAD Chorizo, Potato, Celery, Olives, Romesco Sauce 34
ATLANTIC SCALLOPS Cauliflower, Golden Raisin Gremolata, Brown Butter 37
IMPERIAL WAGYU CARPACCIO Baby Gem Lettuce, Caperberries, Caesar Dressing 36
BUCATINI CACIO E PEPE Mushroom, Aged Pecorino, Black Truffle (v) 31

ENTREES

FAROE ISLAND SALMON Italian Butter Beans, Pancetta, Spigarello (gf) 40
ATLANTIC HALIBUT Baby Leeks, Spinach, Golden Trout Roe, Lemon Shallot Butter (gf) 64
MAINE LOBSTER Spicy Calabrian Chile Butter, Pommes Frites, 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

MAITAKEMUSHROOMS 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.