



RAW BAR

EAST COAST OYSTERS 29/52
JUMBO GULF SHRIMP (3 pcs) 27
ALASKAN KING CRAB (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
BLUEFIN TUNA TARTARE Apple, Avocado, Shiro Dashi, Potato Chip 33
WARM OCTOPUS & CALAMARI SALAD Chorizo, Potato, Celery, Olives, Romesco Sauce 34
IMPERIAL WAGYU CARPACCIO Baby Gem Lettuce, Caperberries, Caesar Dressing 36

ENTREES

BUCATINI CACIO E PEPE Mushroom, Aged Pecorino, Black Truffle (v) 39
ATLANTIC SCALLOPS Cauliflower, Golden Raisin Gremolata, Brown Butter (gf) 48
FAROE ISLAND SALMON Italian Butter Beans, Pancetta, Spigarello (gf) 40
AMISH CHICKEN Potato Pavé, Broccoli Rabe, Olives, Salsa Verde (gf) 42
STEAK FRITES Prime New York Strip, Au Poivre Sauce, Maître d'hôtel Butter (gf) 57

BURGER & BUBBLES

BRISKET BURGER 8oz 37

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

Pair With: Veuve Cliquot-Ponsarding, Brut NV \$25 gls/\$65 375ml

SIDES

FRENCH FRIES Tomato, Dijonnaise (v/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.