



TWO-COURSE PRIX FIXE 77

Wine Pairing +35

RAW BAR

SELECTION OF 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

APPETIZERS

BABY LETTUCES Cucumber, Cherry Tomato, Asparagus, Sherry Vinaigrette (ve/gf)  
SPRING VEGETABLE SALAD Tomato, Burrata, Extra Virgin Olive Oil, Sourdough Croutons (ve)  
YELLOWFIN TUNA CRUDO Granny Smith Apples, Fermented Chili (gf)  
GRILLED SPANISH OCTOPUS Chorizo, Potato, Celery, Olives, Romesco Sauce  
WAGYU STEAK TARTARE Fresh Horseradish, Black Pepper Crisp

ENTRÉES

ZITONI PASTA English Peas, Haricots Verts, Zucchini Pesto, Burrata (v)  
ATLANTIC SCALLOPS Cauliflower, Golden Raisin Gremolata, Brown Butter (gf)  
FAROE ISLAND SALMON Tuscan Kale, Italian Butter Beans, Pancetta (gf)  
AMISH CHICKEN Potato Pavé, Olives, Salsa Verde (gf)  
BRISKET BURGER 8oz Yellow & White American Cheese, Bacon, Roasted Chili Tomato, B&B Pickles, Sesame Bun  
STEAK FRITES Prime New York Strip, Au Poivre Sauce, Maître d'hôtel Butter (gf) +13

SIDES +16 Each

FRENCH FRIES  
Tomato, Dijonnaise (v/gf)

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

MAITAKE MUSHROOMS  
Shallots, Herbs (v/gf)

DESSERTS

TROPICAL VERRINE Exotic Marmalade, Coconut Foam, Mango Passion Sorbet (ve/gf) 18  
CHOCOLATE LIEGEOISE Praline, Brownie (v) 18  
ICE CREAM & SORBET Seasonal Selection (v) 8  
AGED CHEESES Honeycomb, Seasonal Fruit (v) 27

(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.