



MILK BREAD 11

Maple Butter (v)

ON ICE

EAST COAST OYSTERS 29/52

Mignonette & Horseradish (gf)

PEAK PLATEAU 131

East Coast Oysters, Hiramasa, Octopus, Scallop

Caviar Supplement

add 10g Imperial Ossetra Caviar +59

add 10g White Sturgeon Caviar +36

APPETIZERS

JERSEY GIRL BURRATA Heirloom Tomato, Pearl Onion, Sourdough (v) 26

ATLANTIC SCALLOPS Sunchoke, Blood Orange, Ruby Red Grapefruit (gf) 37

YELLOWFIN TUNA Mango, Shiso, Fermented Chili (gf) 34

BEEF TARTARE Fingerling Potato, Smoked Aioli (gf) 29

ENTREES

MAITAKE MUSHROOM Delicata Squash, Anson Mills Polenta, Broccoli Rabe (v/gf) 38

HALIBUT Snow Pea, Black Rice, Chanterelle Mushroom (gf) 64

MAINE LOBSTER Belgian Endive, Curry, Beech Mushroom (gf) 65

ROASTED CHICKEN Kabocha, Pearl Onion, Kale Pesto, Citrus Jus (gf) 42

PAINTED HILLS FILET MIGNON 8oz Baby Carrot, Honeynut Squash, Mustard Seed (gf) 69

PORTERHOUSE FOR TWO 32oz Served with Side of Creamy Farro and Lettuces 225

SIDES

LETTUCES Buttermilk Dressing, Pickled Onion (v) 18

CREAMY FARRO Mushroom, Parmesan (v) 15

CRISPY BRUSSELS SPROUTS Pancetta, Maple, Lemon (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.