

COCKTAILS

SKYLINE SOUR 20

Champagne + Pear Shrub +
Mulled Wine + Egg White

OLD SPORT 23

Widow Jane Rye Mash + Amaro + Brandied
Cranberry + Rosemary + Burnt Orange

SUNSET OVER DEATH AVENUE 18

Standard Distilling Agave + Grapefruit
+ Ancho Reyes Verde + Lime + Black Salt

BEES KNEES 17

Dorothy Parker Gin + Honey
+ Lemon + Pomegranate + Beet

BAR BITES

KALE BEIGNET 13

Cheese Custard, Parmesan (v)

CARROT TART 11

Orange, Caraway, Horseradish (v)

STEELHEAD TROUT 13

Yogurt, Trout Roe, Chickpea Cracker (gf)

BEEF TARTARE 14

Crispy Potato, Quail Egg

DINNER MENU SAMPLE

LAND



MEADOW CREEK FARM EGG 19

Chicken Consommé,
Rotisserie Chicken & Celery Root

RIGATONI 22

Lamb Merguez, White Lake Feta,
Artichoke

HUDSON VALLEY FOIE GRAS 28

Seared Foie Gras,
Blackberry, Pistachio

GREEN CIRCLE CHICKEN 38

Brussel Sprouts, Red Kuri Squash,
Black Truffle, Smoked Bacon (gf)

ROHAN DUCK 49

Confit Croquette, Heirloom Carrot,
Caramelized Fig

DUO OF PORK 49

Berkshire Collar, Suckling Pig Chop,
Broccoli, Pear (gf)

BEEF TARTARE 14

Bayley Hazen Blue,
Grapefruit (v/gf)

RAINBOW CHARD 12

Fennel, Sauce Vierge (ve/gf)

SEA



APPETIZERS

YELLOWFIN TUNA 26

Persimmon, Fresh Wasabi,
Fermented Chili

ATLANTIC SCALLOPS 26

Cauliflower, Caviar (gf)

GOLDEN TILEFISH CRUDO 22

Orange, Aji Pepper

ENTRÉES

ROASTED FLUKE 48

Purple Potatoes, Leek, Fennel,
Seaweed Beurre Blanc

MAINE LOBSTER 54

Baby Beets, Lobster Salad,
Almond Bisque (gf)

SIDES

DELICATA SQUASH 12

Candied Walnut, Poached Pear,
Yogurt (v/gf)

GARDEN



LITTLE LETTUCES 19

Avocado, Puffed Quinoa,
Honey Apple Dressing (v/gf)

SUNCHOKES SALAD 24

Black Truffle, Mooseron
Mushroom (ve/gf)

WHITE TRUFFLE TAGLIATELLE 45

Parmesan Butter

SALT BAKED CELERY ROOT 34

Farro, Black Garlic,
Willoughby Cheese (v)

WHITE TRUFFLE TAGLIATELLE 75

Parmesan Butter

16 oz RIBEYE STEAK 73

Potato Terrine, Creamed Kale,
Sweet & Sour Oxtail, Bone Marrow, Chimichurri

LETTUCES 10

Radish, Apple, Honey Apple
Vinaigrette (v/gf)

FRIED POTATO TERRINE 11

Umami Mayo, Date Ketchup (gf)

ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING
TO SEASONALITY AND AVAILABILITY

DESSERTS

CHOCOLATE & CARAMEL 16

Crispy Mousse,
Buttermilk Ice Cream (v)

MAPLE BRÛLÉE 17

Pumpkin Cake, Pecan, Figs,
Goat Cheese Ice Cream (v)

CITRUS SOUP 14

Lemon Posset, Burnt Consommé,
Blood Orange Sorbet (gf/v)

TROPICAL EGG 18

Coconut, Mango,
Kiwi, Passion Fruit

CHEESE 18

Poached Pear, Honeycomb,
Bell Pepper Gelée (v)

Selection of cheese from Vermont



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