



FOUR PEAKS NEW SPRING MENU 2020

STARTERS

Colors of Spring \$89

Seasonal local vegetables, fermented black beans

Chestnut and Ceps Veloute' \$96

Mushroom soup with ceps nougatine

MAINS

USDA Prime Short Ribs & Tenderloin \$205

Served with whipped potato, red wine & plum jus

Roasted Wood Pigeon \$186

Pithivier of leg, curly kale, Jerusalem artichokes

Cavatelli Pasta \$198

Seafood ragout, sea urchin, fresh basil

Spring Vegetable Tart \$142

Served with old parmesan cream & black truffle butter

DESSERTS

Banana Chocolate Mille-Feuille \$68

Served with cocoa icecream

Pear & Caramel Mont Blanc, Hazelnut Meringue \$68