




# Six Peaks GRILLE

Chef De Cuisine Chad Shrewsbury and his staff have selected the finest ingredients from local farmers and markets to create this menu

## STARTERS

	Caviar		Fanny Bay Oysters	
	1 oz	mp	1/2 dozen	12
	1 demi spoon	mp	1 dozen	24
Nantucket Diver Scallop	Forest Mushroom Duxelle, Elephant Garlic Chip, Cockle Broth			16
Ceviche	Tequila Lime Soaked Shrimp, Avocado, Red Onion, Cilantro Vinaigrette			12
Lobster Bisque	Cognac Infused Lobster Broth, Cream			12

## GIFTS FROM THE GARDEN

 Butternut Squash Soup	Vanilla Bean, Brown Butter, Purple Sage			6
 Market Beets	Goat Cheese Mousse, Grapefruit, Crispy Shallots, Mustard Vinaigrette			12
 Little Gem Lettuce	Fuji Apples, Chives, Pine Nuts, Honey, Green Goddess Vinaigrette			10
Central Valley Farm Lettuce	Humboldt Fog Cheese, Pistachio, Peppered Strawberries, Banyuls			10
Belgian Endive	Pomegranate Seeds, Garlic Almonds, Blue Cheese, Cider Vinaigrette			12
Bloomsdale Spinach	Cranberries, Walnuts, Katifi Wrapped Feta, Champagne Vinaigrette			10

## SMALL BITES

Hudson Valley Foie Gras	Pumpnickel Toast, Lamb Lettuce, Quail Egg, Huckleberry			21
Spanish Pizza	Lamb Sausage, Baby Arugula, Romesco Sauce			12
California Pizza	Forest Mushrooms, Bloomsdale Spinach, Garlic Cream Spread			11
Chef's Daily Risotto	Inspiration of Ingredients by our chefs			9

### Sustainable Agriculture

"A sustainable agriculture is one that, over the long term, enhances environmental quality and the resource base on which agriculture depends; provides for basic human food and fiber needs; is economically viable; and enhances the quality of life for farmers and society as a whole." The Sustainable Agriculture Research and Education Program at University of California, Davis emphasizes that sustainable agriculture integrates 3 main goals - environmental health, economic profitability and social and economic equity.

All menus printed on 30% post consumer waste recycled paper



*This menu is guided by principles of sustainability*

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## MODERN FARE

🍃 Pappardelle Pasta	Peppers, White Asparagus, Pancetta, Pomodori Tomatoes	19
Wagyu Burger	Baby Arugula, Prosciutto, Blue Cheese, Brioche, Pomme Frites	16
Sterling Silver Filet Mignon	Potato Rosti, Wilted Bloomsdale Spinach, Bordelaise	32
🍃 Branzini Sea Bass	Gnocchi, Olives, Caper Berries, Hot House Tomatoes	26
Braised Veal Ossobucco	Pumpkin Risotto, Veal Consommé, Rosemary Oil	29
🍃 Heritage Farms Pork	Poached Bosch Pear, Apricot, Currants, Bourbon Glace	26
Louisiana Crawfish	Angel Hair Pasta, Wild Mushrooms, Shallots, Garlic, Cognac Cream	26

## SURF & TURF

6oz Sterling Silver Filet & Half Lobster Tail  
with Fingerling Potatoes, Asparagus & Béarnaise Sauce  
\$50

## SIMPLY PREPARED

Served with Chef's Offering of Seasonal Vegetables & Accompaniments

🍃 Organic Sonoma Chicken 21	Skirt Steak 18
🍃 Pacific Salmon 22	🍃 Natures Well N.Y. Strip Steak 24

### Add a Lobster

Half Lobster Tail 25	Whole Lobster Tail 50
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## EXTRAS \$7 each

Potato Rosti	Cheddar Whipped Potatoes	Fingerling Potatoes
Bloomsdale Spinach	Forest Mushrooms	Asparagus

Chef Chad Shrewsbury combines copious culinary training & creativity to provide you with an exceptional dining experience at Six Peaks Grille. His current focus is creating refined dishes using local organic farms and seafood sourced from sustainable fisheries.

All this adds up to a fantastic dining experience for you. Enjoy!

\$10 Charge will be added for a split plate

18% Gratuity will be added to parties of six or more guests

Vegetarian options are valuable upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



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