

Six Peaks GRILLE

New Cuisine

Six Peaks "New Cuisine" is new development using molecular gastronomy and Liquid Nitrogen to create food in the fast rising techniques in today's culinary field

First Course

Diver Scallop Parmesan, Popcorn, Almonds, Carrot Reduction 16


PB&J Huckleberry, Yogurt, Granola, Brioche 15


Foie Gras Black Current Caviar, Cinnamon Apple Pancake, Cranberry Air 21

Duck Confit Kiwi Amber, Sesame Cracker, Yuzu Syrup 14

Veal Cheek Pumpkin 1 2 3 13

Second Course

 Garden Turnips, Beets, Carrots, Basil, Black Garlic 12

 Butter Leaf Honey Comb, Green Goddess 10

 Belgian Endive Arugula, Pomegranate, Stilton, Rosemary 11

 Butternut Squash Soup Cinnamon, Candy Cane, Blackberry Marshmallow 8

Main Course

Lobster Quinoa, Walnut, Borage, Euclypatus 26

Sea Bass Lentils, Prosciutto, Artichokes, Truffle Essence 29

Lamb Caper Berry, Tomato, Cold Potato, Spherical Olives 31

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.

Six Peaks GRILLE

Classic Cuisine

Six Peaks "Classic Cuisine" is the use of California driven ingredients from the hands of our farmers to the chef's in the kitchen, providing the highest quality of products available to them

Starters


Dungeness Crab Cake	Pepper Coulis, Chive Oil, Citrus Aioli	9
Short Rib Slider	Truffle Cheese, Tomato Compote, Micro Greens	8
Shrimp Cocktail	Classic Preparation	10
 Caesar Salad	Croutons, Anchovies, Parmesan Cheese	8
 Field Greens	House Balsamic, Tomatoes, Red Onion	7
 Tomato Bisque	Organic Artisanal Vodka Infused	6

Six Peaks Extras

Enjoy as a side or a starter

Lobster Pot Pie	12
Risotto - Chef's daily Inspiration	6
Duck Fat Fries	7

Main Course

 Organic Sonoma Chicken	Fingerling Potatoes, Asparagus, Poultry Consommé	24
Salmon	Wild Oats, Asparagus, Sun Choke, Chive Butter Sauce	22
Chef's Fish Special	Our Chef's Choice - Served Daily	mp
Ravioli Tasting	Daily Preparation of Four Ravioli Servings	18

Butcher's Block

Rib Eye Tomahawk Chop 30z	Whipped Potato, Broccolini, House Demi	100
Cervena Elk Tenderloin	Spinach, Cauliflower, Mushrooms, Purple Potatoes	26
Muscovy Duck	Red Potatoes, Poached Egg, Asparagus, Madeira Sauce	25

Simply Prepared

Offered with Mashed Potatoes and Seasonal Vegetables

Filet Mignon	27
Rib Eye	25
T-Bone	23

\$10 Charge will be added for a split plate

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

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

