

The Peacock Inn

Dinner Menu

Soups

White Lobster Bisque

12. GF

Acorn Squash Soup

roasted cipollini onions, mushrooms, Brussels sprouts, duck bacon 10.

Appetizers

Tuna & Avocado Tartare

shallots, chives, chilis, coconut cream 18. GF

Crab Cake Croquettes

cabbage salad, crispy potatoes 16.

Seared Foie Gras

roasted grapes, madeira jelly, hazelnut shortbread 21.

Black Truffle Semolina Gnocchi

goat cheese, pink truffle sauce, shaved truffle 17. V

Salads

Peacock Salad Niçoise

seared tuna, boiled egg, greens, haricot vert, niçoise olives, potato, tomato, cucumber, tarragon Dijon vinaigrette 20. GF, DF

Baby Spinach Salad

roasted butternut squash, pumpkin seeds, Grana Padano, dried cherries, apple cider vinaigrette 14. V, DF, GF

Roasted Beet Salad

pear, goat cheese, mustard greens, pistachio tuile 14. V

Caesar

romaine heart, Parmigiano-Reggiano, crispy white anchovy, rosemary focaccia croutons 12.

Baby Kale Salad

roasted squash, pomegranate, Comte cheese, blood orange, walnut dressing 14. GF, V

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Entrees

Truffle Scallops

dayboat scallops with shaved black truffle, Arborio wild rice, garlic spinach, salmon roe, lemon parsley sauce 43. GF

Porcini Mushroom Ravioli

truffle cream sauce 25. V

Filet Mignon

grilled, with manchego croquettes, asparagus tips, caramelized cipollini onion, cracked pepper, herb butter melt 52. (Add lobster tail 24.)

Veal Chop Flambé

mixed mushroom, mashed potatoes and green onion sauté, cognac demi-glace 58. GF, DF

Halibut

Brussels sprout leaves, pear, sunchoke 36. GF

Yellowfin Tuna & Shrimp

seared, sesame-crusting yellowfin sashimi, tempura shrimp with ginger bok choy, spicy peanut lo mein noodles, wasabi cream, raspberry soy 36. DF

Salmon Teriyaki

Scottish salmon, spinach, sesame bean sprouts, shiitake 27. GF, DF

Add **Shaved White Truffle** to any dish 50.

**Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
There is a sharing charge of 25%. 20% gratuity will be added for parties of 6 or more.
We proudly support locally farmed produce, aquaculture, and artisan food producers.*