

# THE PEACOCK INN

## CHEF'S TASTING MENU

\$125 PER PERSON | \$225 PP WITH WINE PAIRING

### Roasted Bone Marrow

*red onion jam, radish, black garlic brioche*

### Beets

*cured foie gras, red verjus, watercress*

### Seared Diver Scallops

*fennel-potato purée, apple, red wine reduction*

### Pan-Roasted Filet Mignon

*Brussels sprout leaves, celery root purée, bordelaise*

### Southern Mist

*olive oil and pistachio sponge, ivory chocolate cream, sour cherry compote, lavender meringue, cocoa sauce*

## CHAMPAGNE TASTING MENU

CHAMPAGNE PAIRING \$275 PER PERSON

AVAILABLE ON FRIDAY & SATURDAY EVENINGS

### Caviar Presentation

*Italian Ossetra caviar, accompaniments*

*Taittinger Brut, France*

### Oysters with Champagne Mignonette

*pomegranate, chervil*

*Veuve Clicquot Brut, France*

### Pan-Roasted Halibut

*braised leeks, carrots, champagne butter*

*Schramsberg Blanc de Blancs, California*

### Grilled Beef Strip Loin

*scallion, marble potatoes, champagne béarnaise*

*Billecart-Salmon Brut Rosé, France*

### Kir Royale

*blackcurrant sponge, champagne parfait & jelly duo, marble ivory glaze*

*Montinore Estate Vivacé Sekt, Oregon*

## RESERVE | \$250 PP + BOTTLE

2004 Krug	\$500
2006 Dom Pérignon	\$400
2006 Dom Pérignon Brut Rosé	\$400
2000 Dom Pérignon P2	\$800
2006 Veuve Clicquot La Grande Dame	\$375
Ruinart Blanc De Blancs	\$250
Ruinart Brut Rosé	\$250

Pastry Chef Laurent Lhuillier | Executive Chef Eben Cople

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

20% gratuity will be added for parties of 6 or more. We proudly support locally farmed produce, aquaculture, and artisan food producers.