

THE PEACOCK INN

VALENTINE'S DAY MENU
\$95 PER PERSON | WINE PAIRING \$55

FIRST COURSE

Chicken Consommé
root vegetables, tortellini

Red Beet Bisque
braised beef, crème fraîche, dill

Caesar Salad
little gem, Parmigiano Reggiano, crispy white anchovies, croutons

Blood Orange Salad
tardivo radicchio, lollo rosso lettuce, macadamia nuts, goat gouda, pomegranate vinaigrette

SECOND COURSE

Seared Foie Gras
hazelnut shortbread, Madeira jelly, saba, roasted grapes

Oysters on the Half Shell
blood orange sorbet, chives

Crab Cake Croquettes
avocado, grapefruit, frisée

Seared Royal Trumpet Mushrooms
soubise, mushroom orzotto, quail egg, Pecorino sauce, black pepper crisp

THIRD COURSE

Filet Mignon
potato pavé, roasted carrot, romanesco, burnt onion jus

Roasted Venison Loin
chestnut, black radish, currant, charred cabbage

Roasted Turbot
Jerusalem artichoke velouté, black truffle, red onion jam

Salmon "En Papillote"
fennel, persimmon, Meyer lemon-caviar butter

Pan Roasted Scallops
uni, lemon gel, hazelnut brown butter, celery root, green apple, watercress

Vegan Roasted Romanesco
caponata glaze, pine nuts, currants, caper powder, bulls blood beets

DESSERT

Frozen Kiss
raspberry sorbet, ladyfingers, strawberry compote

Sweet Cloud
*coconut sponge, lychee cream,
mango-passion fruit sauce* Lemon

Whisper
*lemon-cream cheese mousse, sour cherry confit,
meringue twist, raspberry sauce*

Chocolate Soufflé
crème Chantilly

Corporate Pastry Chef Laurent Lhuillier | Corporate Executive Chef Eben Copple
*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.