

THE PEACOCK INN

CHEF'S TASTING MENU

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

Seared Ahi Tuna

honeydew, paprika gel, fennel pollen

Cured Sea Scallop

shoyu apricot, black pepper foam

Roasted Duck Breast

polenta croutons, sauce gribiche, pickled golden berries

Rack of Lamb

English pea sauce, radish salad

Lavender Panna Cotta

spiced streusel, strawberries

Executive Chef Paul Mitchell | Executive Chef Alida Saxon

**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.

THE PEACOCK INN

CHAMPAGNE TASTING MENU

CHAMPAGNE PAIRING \$275 PER PERSON

AVAILABLE ON FRIDAY & SATURDAY EVENINGS

Caviar Presentation

Prosecco

Oysters

Brut

Seared Sea Scallops

Blanc de Blancs

Pan-Roasted Halibut

Blanc de Noirs

Grilled Beef Tenderloin

Brut Rosé

Dessert

Sekt

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

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