

Peacock GRAND CAFE

PRIX FIX MENU

Appetizers

TUNA TARTARE over seaweed salad and cucumbers, wasabi drizzle *

SHRIMP Cocktail, Creole dipping sauce

LOBSTER DEVEILED EGGS topped with black and gold caviar *

MINI BUTCHER'S PLATTER of Pâté, salami, olives and peppers

ROASTED STUFFED QUAIL Pistachio, mission figs, aged balsamic *

MUSHROOM & GOAT CHEESE TART, white truffle oil

Entrees

SEARED PEPPERED TUNA, spaghetti squash, fava bean- corn relish *

SAUTEED IDAHO RAINBOW TROUT, roasted fingerling potatoes, fennel confit, ginger lemon grass butter *

LUMP CRAB & PESTO RISOTTO, shaved pecorino *

ROASTED ORGANIC CHICKEN, sautéed spinach, caramelized carrots, black truffle butter *

PAN ROASTED RACK OF WILD BOAR, smoked bacon grits, vegetables, bourbon walnut sauce *

GRAND STEAK, 16oz bone-in Ribeye, Vidalia onion rings (please add \$10)

GRILLED FILET MIGNON, mashed potatoes, grilled asparagus, mustard cream sauce *

Desserts

PEACOCK CHOCOLATE VOLCANO, vanilla ice cream

GRAND MARNIER CHOCOLATE MOUSSE *

PERSIMMON & SOUR CHERRY SHORTCAKE champagne sabayon

PASSION FRUIT MERINGUE TART

SORBET TRIO *

FRESH MIXED BERRIES rosewater essence *

** Gluten Free Items for your pleasure*

\$48.00 per Person

**PRE-THEATRE SPECIAL: \$10.00 OFF PER GUEST
MONDAY - FRIDAY 5PM – 6:30 PM**

*Please note that this is a sample menu.
Prices and Items are subject to change weekly.*