

# Petergof

\$88

## Cold Appetizers

### RASPUTIN RED SALMON CAVIAR BLINI

*Butter crepes served with premium quality Red Salmon Caviar*

### ROASTED DUCK

*Wine marinated roasted duck, glazed with orange juice and topped with dark cherry (sauce on a side)*

### PETERGOF SMOKED TROUT

*Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar*

### SHUBA (OR SELEDKA POD SHUBOI)

*Traditional layered salad made of finely chopped pickled herring, eggs, beets, carrots, and potatoes with a mayonnaise base*

### "NAPOLEON" LIVER

*Traditional Ukrainian cuisine - layered liver cake made with chicken liver, carrots, onions, and garlic stuffing, garnished with mayonnaise*

### "OBLMOV" HORS-D'OEUVRE

*Grilled eggplant Rollatini stuffed with walnuts, sautéed onions, cilantro, garlic, and pomegranate juice accompanied with "Mukhomorchiki"*

### BABY SALMON PLATTER

*Wood smoked sliced Alaskan salmon*

### BELVÉDÈRE SHRIMP SALAD

*Coconut shrimp mixed in sweet and sour sauce, served over Mesclun mix with dried cranberries, pineapple chunks, diced mango, and caramelized almonds tossed with raspberry vinaigrette*

### JELLIED VEAL TONGUE (ZALIVNOE IZ YAZIKA)

*Delicate and lean veal tongue incased in gelatin*

### "KANAPKI"

*Traditional Ukrainian sandwich with chef's exclusive spread, salami, fresh cucumber and tomato, sprinkled with grated mozzarella*

### FRENCH SALAD

*Layered french'd cut white cabbage, carrots, beets, scallions, sweet corn, sautéed mushrooms, grilled chicken, and potato frititis with delicate Provencal dressing tossed tableside and garnished with crushed walnuts*

### CHARCUTERIE WITH "BUZHENINA" DOMASHNYAYA

*Homestyle pork loin stuffed with carrots, seasoned with garlic and spices, baked to perfection accompanied with cured meats*

### MUSHROOM MARINÉS

*Assortment of premium marinated mushrooms*

### CHEF'S HARVEST OF PICKLED FRUITS AND VEGETABLES

*Barreled pickled red and white cabbage, cherry tomatoes, and pickles, marinated apples and grapes*

## Hot Appetizers

### PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

*Homestyle (zharennaya kartoshka s gribami)*

### SAVORY MEAT CREPES AND A CUP OF BOUILLON

*Homemade stuffed "blinchiki" with ground chicken accompanied with a cup of homemade bouillon*

### "GOLUBTSI" STUFFED CABBAGE

*Boiled cabbage leaves wrapped around a mix of ground chicken, onions, rice, and spices. Boiled to perfection in chef's exclusive tomato sauce and served with a dollop of sour cream*

### MUSHROOM JULIENNE served individually

*Traditional Russian style white button mushrooms baked in cream, topped with melted mozzarella and cheddar cheese*

### ROASTED SHRIMP COCKTAIL

*Jumbo shrimp marinated with olive oil, dry oregano, and fresh basil baked and served with traditional cocktail sauce in a tortilla basket*

## Main Course

### CHANAKHI (UKRAINIAN STEW)

*Lean PORK sirloin and potatoes cut into cubes, sautéed with pan fried onions, carrots, beans, and tomato paste, seasoned with salt, pepper, bay leaves and garlic, baked in ceramic bowl*

### GOURMET PORK AND CHICKEN SHISH KABOB COMBO

*Marinated pork and chicken served on skewers, family style, with whipped mashed potatoes and marinated onions*

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### CHEF'S BANQUET DU PATISSERIE

## Alcohol included

*1 bottle of "Ketel One" per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

## Soft Drinks

Compot, Club Soda, Coke, Diet Coke, Sprite, Ginger Ale, Coffee, Tea