

# Petergof



## Cold Appetizers

### TERRINE DE FOIES DE VOLAILLE

Chicken liver pâté: a rich starter to a meal served with French bread

### RASPUTIN RED SALMON CAVIAR BLINI

Butter crepes served with premium quality Red Salmon Caviar

### HOUSE SMOKED SALMON CARPACCIO

Wood smoked sliced Alaskan salmon thinly sliced and topped with a light drizzle of special sauce

### PROSCIUTTO AND FIG TARTINE

Prosciutto, creamy goat cheese, figs and fresh basil on sliced grilled sour dough baguettes, lightly drizzled with honey

### CHARCUTERIE

Assortment of cured meats, salami, and decadent cheeses accompanied with crackers and grapes

### 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

### BEEF AMBASSADOR SALAD

Roasted beef presented on a bed of Mesclun mix tossed in balsamic dressing, topped with sliced mozzarella drizzled with balsamic glaze

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### ZHARENIE PIROZHKI

Grandma homemade recipe - pirozhki stuffed with chicken meat fried to a golden crisp

### “SHUBA” SALAD - SELEDKA POD SHUBOI

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

### 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

## Soft Drinks

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

## Hot Appetizers

### PAN FRIED POTATOES WITH SHIITAKE MUSHROOMS

Homestyle (zharennaya kartoshka s gribami)

### LITHUANIAN KIELBASA

Homemade sausage stuffed with pork and served with sautéed sauerkraut

### CEPELINI

Traditional Lithuanian cuisine - potato based dumpling stuffed with ground meat and served with bacon sauce

### GOURMET CHICKEN SHISH KABOB

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

### CHEBUREKI

European style fried jumbo ravioli, stuffed with pork, beef, and onions, served with sour cream and spicy tomato sauce

## Main Course

### SESAME GINGER SALMON

Baked Atlantic salmon fillet, served on a bed of grilled vegetables with sesame ginger sauce

### KUGELIS

Baked potato pudding topped sour cream and scallions

### SCHNITZEL

Thin, breaded and pan fried cutlet made from pork with whipped mashed potatoes

## Dessert

### FEAST OF FRESH FRUITS AND BERRIES

### HOMEMADE TORTES

Traditional light and fluffy Napoleon and decadent honey cake Spartak

## Alcohol included

1 bottle of House Vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine

Items and prices are subject to change without notice