

# Petergof

\$114

## Gold Appetizers

### TARTARE DELIGHT

Lightly seared salmon coated with sesame seeds paired with tuna tartare presented on Asian spoons

### SEAFOOD TREASURES

Crab claws and prawns served with cocktail sauce and lemon

### "GÂTEAU DE CRÊPES SALÉES"

Layered crepes with smoked salmon and cream cheese garnished with Red Caviar accompanied with smoked Sea Bass

### POËLÉ BITES

Lightly seared filet mignon paired with trio sauce

### RASPUTIN RED SALMON CAVIAR BLINI

Homemade butter crepes topped with premium Red Salmon Caviar

### CHARCUTERIE

Assortment of premium cured and smoked meats, decadent cheese, accompanied with crackers, grapes, and quince

### EEL SEAWEED WRAP

Crabmeat and seaweed mixed in trio sauce wrapped in unagi eel

### SORRENTO SALAD

Thinly sliced prosciutto over ripe melon, chopped basil, mixed in virgin olive oil and a touch of fresh mint

### BELVÉDÈRE SHRIMP SALAD

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

### KHACHAPURI

A traditional Georgian dish of melted cheese-filled puff pastry

### PETERGOF SMOKED TROUT

Fresh Lake Superior trout smoked and garnished with Red Salmon Caviar

### 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

### HOMESTYLE PAN FRIED POTATOES

Topped with of shiitake mushrooms and onions

### FOIÉ GRAS

Personal portion of seared goose liver presented on a pear topped with chef's exclusive sauce

### GOURMET DUCK CREPES

Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums and apricots, drizzled with cherry sauce

### ROCKIN' OYSTERS ROCKEFELLER

Baked oysters on the half-shell topped with creamy spinach sauce and Parmesan cheese

### NEW ZEALAND RACK OF LAMB

Grilled lamb chops marinated in chef's special spices, served with couscous and roasted garlic

## Main Course

### SCALLOPS SAINT-JACQUES

Pan seared sea scallops wrapped in bacon served on homemade mini pancakes with a coconut whiskey sauce and caramelized apples

### CHATEAUBRIAND STEAK

Beef tenderloin filet topped with Chateaubriand sauce, served with whipped mashed potatoes

## 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

Pellegrino, Cranberry Juice, Coffee, Tea

Final guest count must be provided to Petergof no later than 24 - 48 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice