

# Petergof

\$150

## Hot Appetizers

### Gold Appetizers

#### **BURRATA AMUSE BOUCHE**

Individually plated 2 oz. Burrata served over poached pear slices and finished with grilled crostini

#### **SUMPTUOUS LOBSTER SALVER**

Selection of delicately prepared Atlantic Lobster hors d'oeuvres

#### **OSETRA CAVIAR "OLADUSHKI"**

Homemade mini pancakes topped with premium Black Caviar

#### **TUNA POKÉ AND SALMON SASHIMI ROLLS**

Sashimi tuna marinated with soy sauce and sesame oil cut into cubes, mixed with diced onion paired with smoked salmon wrapped in Nori

#### **NEW ORLEANS STYLE CRAWFISH SALAD**

Crawfish tail mixed in exclusive spicy aioli, served over a bed of baby spinach, and drizzled with eel sauce

#### **SEAFOOD TREASURES**

Crab claws and prawns served with cocktail sauce and lemon

#### **MOULARD DUCK BREAST**

Seared dark slivers of boneless duck meat topped with a savory blackberry reduction

#### **CHARCUTERIE WITH TERRINE DE FOIES DE VOLAILLE**

Assortment of sous-vide technique prepared chicken pâté accompanied with premium cured meats, decadent cheeses, crackers, grapes, and quince

#### **KOBE BEEF POÊLÉ BITES**

Lightly seared Kobe beef tenderloin paired with trio sauce

#### **EEL SPECIAL SALAD**

Unagi eel served on a bed of crab meat and seaweed salad

#### **KHACHAPURI**

A traditional Georgian dish of melted cheese-filled puff pastry

### Soft Drinks

Pellegrino, Cranberry Juice, Coffee, Tea

#### **GRATIN DE POMMES À LA DAUPHINOISE**

A classic, individually served, French gratin dish prepared from thinly sliced potatoes, seasoned and baked in creamy sauce with mushrooms and cheese camembert

#### **FOIÉ GRAS**

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

#### **SCALLOPS SAINT-JACQUES**

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

#### **ROASTED DUCK CONFIT**

Individually plated roasted duck shank accompanied with Brussel sprouts, caramelized carrots and shoe string potatoes

#### **LA CAILLE GRILLED QUAILS**

Quails marinated in honey, teriyaki sauce, and house spices, glazed with cherry sauce and served with truffle risotto

## Main Course

#### **CHOICE OF INDIVIDUALLY PLATED OR FAMILY STYLE**

#### **CHILEAN SEA BASS AND FILET MIGNON**

Served with baby roasted potatoes, asparagus, and grilled vegetables

## Dessert

#### **FLAMING WILD BERRY FLAMBÉ** prepared tableside

Homemade sugar pastry filled with a scoop of vanilla ice cream topped with flaming wild berry mix

#### **FEAST OF FRESH FRUITS AND BERRIES**

## Alcohol included

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

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