

# Petergof

\$160

## 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 48 hours prior to event date and may not be decreased the day of event

Items and prices are subject to change without notice

Credit card fees apply