

The Peacock Inn

WINTER MENU

First

Hamachi Sashimi 19

Heart of Palm / Pistachio / Young Coconut / Persimmon / Meyer Lemon Sabayon

Baby Mixed Greens Salad 15

Broccoli / Autumn Squash / Currants / Banyuls Vinaigrette

Heirloom Baby Beet & Carrot Salad 18

Pinenut / Gorgonzola Dolce / Spicy Plum / Quinoa / "Borscht"

Alaskan King Crab 23

Cucumber / Seaweed / Black Radish / Sea Beans / Dashi Vinaigrette

Foie Gras Torchon 24

Quince / Butternut / Gingerbread / Sauternes / Ham & Manchego Crumble

Second

Sautéed Ricotta Gnocchi 18/30

Asparagus / Wild Mushrooms / Oven-Dried Tomatoes / Mushroom-Parmesan Butter Sauce

Portuguese Octopus 19

Fingerling / Shishito / Black Garlic / Arugula / Morcilla

Suckling Pig Tortellini 20

Swiss Chard / Shiitake / Rutabaga / Aged Pecorino / Black Truffle Brodo

Potato-Leek Soup 15

Lobster / Fennel & Leek Fondue / Taleggio / Burgundy Truffle

Entrées

Scottish Organic Salmon "En Croute" 36

White Asparagus Purée / Pickled Red Onion / Red Wine Reduction

Domestic Lamb 49

Chickpea Panisse / Olive / Radicchio / Zucchini / Almonds / Harissa

Organic Chicken 36

Tuscan Kale / Polenta / Bacon / Maitake / Mission Fig / Saba

Cervena Venison 49

Chestnut / Huckleberry / Sourdough Spätzle / Mustard Greens / Green Peppercorn

Local Swordfish 38

Spaghetti Squash / Chanterelle / Sunchoke / Cashews / Carrot & Coconut Jus

Monkfish 42

Shellfish Fricassee / Lobster / Chicken Oyster / Garbanzo / Pepperoncino / Paella Broth

Angus "Eye of Rib" 53

Pommes Sarladaise / Eggplant / Broccoli Rabe / Cranberry Mostarda

Executive Chef – Jason Ramos

Menu adjustments may be made due to seasonality or availability.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

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FIVE COURSE TASTING MENU

Requires Participation of the Entire Table

First Course

Hamachi Sashimi

Heart of Palm / Pistachio / Young Coconut / Persimmon / Meyer Lemon Sabayon

N/V Veneto, Prosecco, Lamberti (Wine Pairing)

2010 Catalonia, Cava, Rose, Llopart (Grand Wine Pairing)

Second Course

Sautéed Ricotta Gnocchi

Asparagus / Wild Mushrooms / Oven-Dried Tomatoes / Mushroom-Parmesan Butter Sauce

2013 Trentino, Pinot Grigio, Ca' Montini (Wine Pairing)

2013 Colli Orientali, Ribolla Gialla, Persuni (Grand Wine Pairing)

Third Course

Scottish Organic Salmon "En Croute"

White Asparagus Purée / Pickled Red Onion / Red Wine Reduction

2013 Bordeaux, White Bordeaux, Chateau Jarr (Wine Pairing)

2014 Cotes du Rhone, White Rhone Blend, Saint Cosme (Grand Wine Pairing)

Fourth Course

Wagyu Sirloin

Pommes Sarladaise / Eggplant, Broccoli Rabe / Cranberry Mostarda

2012 South Australia, Cabernet Sauvignon, Penfolds, Bin 9 (Wine Pairing)

2010 Saint-Émilion, Château Du Vieux-Guinot (Grand Wine Pairing)

Fifth Course

Warm Sticky Toffee Date Cake

Toffee Sauce / Vanilla Bean Ice Cream

10 Year Tawny Port, Fonseca (Wine Pairing)

20 Year Tawny Port, Cockburn (Grand Wine Pairing)

105

155 Traditional Wine Pairing / 185 Grand Wine Pairing

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