The Perch

at The Peacock Inn Mother's Day

\$80 pp, \$45 children 10 & under, Free Children 3 & under | Four Course - Brunch / Lunch

Starters

choice of one

Croissants, Scones, Artisan Breads salted european butter, lemon curd, jams, mascarpone cream

Butternut Squash soup VE, ĜF

Castle Valley Mills Granola seasonal fruit, local yogurt V

Appetizers choice of one

Caesar Salad little gem, peppercorn romano, black garlic dressing V

> New England Clam Chowder black truffle-cheddar scone

Lolla Rossa and Little Gem Lettuces pickled vegetables, green goddess dressing, brioche bread crumbs V

> Iced North Atlantic Oysters on the ½ Shell shallot, champagne mignonette GF, DF

> > Crudité

asparagus hummus, red chicory, heirloom baby carrots, asparagus, broccolini VE, GF

Haricot Vert And Butter Bean Salad orange, dates, smoked almonds, warm sherry vinaigrette GF,VE

Avocado Toast pickled vegetables, smoked almonds, black sea salt VE, TN

Lobster Toast

Entrees

choice of one

Jasmine Tea-Soaked French Toast fresh challah, strawberry puree, vanilla buttercream, pecan cookie crumble V, TN

Lower East Side

smoked salmon, sable, whitefish, bagel chips and latkes

Lobster Eggs Benedict

creamed spinach, hollandaise, english muffin, breakfast potatoes vegetarian option available

Two Eggs Any Style

choice of bacon, maple sausage or country ham, breakfast potatoes, toast

Grilled Flatiron Steak au Poivre

crispy fries, creamed spinach add 2 eggs any style 6.

Frittata

crab, haricot vert, old bay aioli GF

Perch Burger

lancaster county beef, balsamic bacon jam, raclette, spicy aioli, fries

Fresh Pasta

spring vegetables, garlic, extra virgin olive oil VE

Monte Cristo Sandwich

smoked turkey breast, muenster cheese, brioche french toast

Desserts

choice of one

Hot Strawberry and Rhubarb Soufflé cinnamon ginger anglaise GF

Matcha Citrus Cake matcha dacquoise and citrus bavarian