



The Perch

At The Peacock Inn

Christmas Eve Menu

\$95 Prix Fixe

Appetizers

Seven Fish Chowder
fresh dill, gougère

Seared Foie Gras
potato latke, balsamic onion, bacon jam GF

Iced Wellfleet Oysters
chili and lime leaf mignonette DF, GF

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

Crudité

miso aioli, carrots, radishes, endive, broccolini GF, V

Frisée Salad

poached egg, garlic crouton, lardons, aged balsamic

Italian Osetra Caviar

johnny cake with crème fraîche, toasted challah
with cultured butter, herb deviled egg +40.

Entrees

Seared North Atlantic Halibut
citrus crust, rock shrimp gribiche GF

Creole Roasted Cauliflower
chickpea dumpling, okra confit, smoked red pepper, vegan cheese sauce V, VE, DF, GF

Dry Aged Venison Loin
baby brussels, carrot glaze, black garlic butter GF

Grilled Grass Fed New York Strip
yukon gold gratin, grilled escarole, bordelaise GF

Brace of Quail

kites country ham and pear salad, Castle Valley Mills polenta, crispy quail legs

Lobster Newburg
sherry sabayon, braised asparagus, tarragon aioli

Viking Village Scallops
tapioca pearls, shrimp dumpling, pumpkin sauce