

The Perch
At The Peacock Inn

Valentine's Day Dinner

Starters

Smoked Tomato Bisque

house smoked san marzano tomatoes, coconut milk,
gougere with ras el hanout, basil oil V

Escargot

noilly prat provencale, black garlic tarte tatin

Iced Wellfleet Oysters on the Half Shell

champagne mignonette, osetra caviar GF, DF

Lancaster County Beef Tartare

fried quail egg, lime aioli, watercress puree, brioche crostini GF, DF

Seared Hudson Valley Foie Gras

black currant gastrique, johnny cakes DF

Pickled Beet Salad

red and yellow beets, mache, crispy brik, cashew "chevre" DF, VE, V

Lolla Rossa and Little Gem Lettuces

green goddess dressing, garlic bread crumbs, pickled vegetables V

Entrees

Viking Village Scallops

tapioca pearls, roasted turnips, leek and shrimp purse, winter spiced carrot sauce DF, GF

Dry Aged Long Island Duck Breast

braised cabbage and apples, maitake mushrooms, harissa barbeque GF, DF

Creole Cauliflower Confit

braised okra, crispy panisse, red pepper puree, vegan cheese sauce GF, VE

Grilled Dry Aged Rib Eye

truffled bordelaise, king crab fondue, crispy sunchokes, braised swiss chard

Grilled Branzino for Two

pearled barley, romesco and crispy leeks

Braised Lamb Shank Tagine

carrots, parsnips, celeriac, merguez za'atar, preserved lemon couscous