

The Perch
At The Peacock Inn

Valentine's Day Menu 2024

Appetizers

Breton Style Fish Soup
rouille crouton

Radichio di Castelfranco
persimmons, marcona almonds, goat cheese, citrus dressing V

Head on Grilled Shrimp
anchovy butter, arugula, meyer lemon GF

La Tur Cheese en Croute
cassis-currant compote and house smoked almonds V, TN

Braised Baby Artichokes Barigoule
onions, carrots, celery, white wine VE, DF

Terrine of Foie Gras
pistachios, armagnac and griottes TN

Grilled Octopus
fingerling potatoes, chorizo, leeks, saffron aioli GF

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

Entrees

Grilled Breast and Braised Leg of Long Island Duck
turnips mashed and caramelized, orange sauce

Grilled Dry Aged Porterhouse
parsley butter, buttermilk onion rings

Butter Poached North Atlantic Halibut
potato leek purée, salsify and citrus salad

Grilled Broccoli Steak
cauliflower purée, broccolini, crispy leeks VE

Sautéed Viking Village Scallops
saffron, asparagus risotto

Alaskan King Crab Legs
herb buttered pomme frites, asparagus, béarnaise +40