

71 Saint Peter

— Mediterranean Grill —

\$50 per person plus tax and gratuity

First Course

Assortment of Mixed Appetizers

Second Course

(Choose Two)

Grilled Vegetable Tower

Micro greens, Laura Chenel goat cheese, honey-ginger glaze

Dungeness Crab Salad

Arugula, Green Apples, Red Onion, Lemon-Black Pepper Vinaigrette

Baby Spinach Salad

Pears, goat cheese, candied pecans, warm bacon-roasted garlic vinaigrette

Lobster Bisque

Roasted sweet corn relish, cilantro oil

Third Course

(Choose Three)

Stuffed Breast of Chicken

Gnocchi-wild mushrooms ragout, spinach, smoked mozzarella, Marsala cream sauce

Petite Filet Mignon & Prawns

Yukon Gold potato & basil garlic hash, cabernet-bleu cheese demi glaze

Crab Encrusted Pacific Salmon

Herb roasted red potatoes, warm mango chutney dressing

Roasted Cornish Game Hen

Mashed potatoes, French green beans, pearl onion-grape Marsala au jus

Coriander Seared Ahi Tuna

Wasabi mashed potatoes, mango relish, ginger butter sauce

Dry Spice Grilled Rib Eye Loin

Manchego cheese-caramelized leeks-Potato tart, jamón Serrano, Rioja wine reduction

Dessert

(Choose Two)

Crème Brûlée

Warm Sour Cream Fudge Cake

French vanilla bean gelato, house-made caramel sauce

Strawberry Short Cake

French vanilla cream, vintage port glaze

Dinner served with a choice of Vienna Dark Roast Coffee or a selection of Teas

We will provide an alternate entrée selection for our vegetarian guests