



## PEACOCK GARDEN

RESTO BAR + GRILL

### Three Course Plated Dinner

**\$55.00 Per Person**

Freshly baked European Baguettes served with Olive Oil, Garlic and Sea Salt

#### Salad

*Please select one*

Roquefort Cheese & Fresh Pear Salad

*Mixed Greens, Limestone Lettuce, Sundried Cherries, Roasted Walnuts, Port Wine Dressing*

Greek Salad

*Tomato, Cucumber, Peppers, Oregano, Black Olives, Red Wine Vinaigrette, Feta Cheese*

Tuscan Kale Salad

*Organic Lucinato Kale, Parmigiano Reggiano, Caesar Dressing, Sourdough Croutons*

Asian Salad

*Napa Cabbage, Carrot, Baby Bok Choy, Kale, Cilantro, Sesame Seeds, Ginger-Soy Emulsion, Cashews*

#### Main Course

*Please select one*

Farrotto | Vegan

*Risotto Style Farro with Seasonal Vegetables*

Potato Gnocchi | Vegetarian

*Pesto, Roasted Pine Nuts, Parmigiano Reggiano*

Risotto Verde served with Pan Seared Chicken Breast

*Asparagus, English Peas, Spinach, Black Truffles, Parmigiano Reggiano*

*\*Vegetarian option without Chicken Breast*

Atlantic Salmon (7 oz.)

*Farro Succotash, Green Tomato Jalapeno Relish | All Salmon cooked to medium*

#### Dessert

*Please select one*

Key Lime Pie with Fresh Cream

Raspberry Sorbet

*Freshly brewed Coffee is included*

V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free

**Price Per Person unless noted otherwise, Menu subject to change**

**Pricing is subject to 9% State Tax, 18% Service Charge and 5% Administrative Fee**



# PEACOCK GARDEN

RESTO BAR + GRILL

## **Four Course Plated Dinner**

**\$75.00 per person**

### **Family Style Starter**

Picnic Board – served in center of tables

*Burrata, Prosciutto, Greek Olives, Artichokes, Campari Tomatoes, Seasonal Jam*

*Freshly baked European Baguettes served with Olive Oil, Garlic and Sea Salt*

### **Salad**

*Please select one*

Roquefort Cheese & Fresh Pear Salad

*Mixed Greens, Limestone Lettuce, Sundried Cherries, Roasted Walnuts, Port Wine Dressing*

Greek Salad

*Tomato, Cucumber, Peppers, Oregano, Black Olives, Red Wine Vinaigrette, Feta Cheese*

Tuscan Kale Salad

*Organic Lucinato Kale, Parmigiano Reggiano, Caesar Dressing, Sourdough Croutons*

Asian Salad

*Napa Cabbage, Carrot, Baby Bok Choy, Kale, Cilantro, Sesame Seeds, Ginger-Soy Emulsion, Cashews*

### **Main Course**

*Please select one*

Farrotto | Vegan

*Risotto Style Farro with Seasonal Vegetables*

Potato Gnocchi | Vegetarian

*Pesto, Roasted Pine Nuts, Parmigiano Reggiano*

Organic Chicken Breast

*Salsa Verde, Charred Scallions | Served with Fingerling Potatoes*

Atlantic Salmon (7 oz.)

*Farro Succotash, Green Tomato Jalapeno Relish | All Salmon cooked to medium*

Beef Tenderloin (8 oz.)

*Mushroom Sauce | All Steaks cooked to medium | Served with Broccolini and Mashed Potatoes*

### **Dessert**

*Please select one*

Key Lime Pie with Fresh Cream

Raspberry Sorbet

*Freshly Brewed Coffee is included*

V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free

**Price Per Person unless noted otherwise, Menu subject to change**  
**Pricing is subject to 9% State Tax, 18% Service Charge and 5% Administrative Fee**