



PEACOCK GARDEN

RESTO BAR + GRILL

Three Course Plated Dinner

\$60.00 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

\$80.00 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

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