

SPECIAL PRIX FIX DINNER MENU

PLEASE ASK YOUR SERVER FOR ONGOING WINE SPECIALS

APPETIZERS:

ROASTED BEETS & GOAT CHEESE, ORGANIC OLIVE OIL & BALSAMIC VINEGAR*
PEAR & GOAT CHEESE SALAD* *Organic greens, raisins, & almonds, Champagne vinaigrette*
STEAMED RHODE ISLAND MUSSELS, AROMATICS, LEMON & WHITE WINE*
CAESAR SALAD, HEARTS OF ROMAINE, PARMESAN CHEESE, CROUTONS
BRUSCHETTA OF CHERRY TOMATOES AND FRESH MOZZARELLA, OLIVE OIL AND BALSAMIC VINEGAR

ENTREES:

ROASTED FAROE ISLAND SCOTTISH SALMON, GRILLED SWEET POTATO & ASPARAGUS, SALSA VERDE*
SEAFOOD JAMBALAYA, SHRIMP, SALMON, TUNA AND MUSSELS WITH WILD RICE BLEND
GRILLED ORGANIC CHICKEN BREAST, VEGETABLES, PEACOCK FRIES, BBQ AIOLI*
**GRILLED CENTER CUT BONELESS PORK CHOP, MASHED POTATOES, BABY VEGETABLES,
RAISIN-WALNUT BOURBON REDUCTION***
GRILLED FILET MEDALLIONS, MASHED POTATOES, GRILLED ASPARAGUS, BRANDY PEPPERCORN SAUCE*

DESSERTS:

PEACOCK CHOCOLATE VOLCANO, VANILLA ICE CREAM*
WHITE AND DARK CHOCOLATE MOUSSE CHOCOLATE PEARLS*
VANILLA-SOUR CHERRY FROZEN CUSTARD
FRESH BERRIES, BLOOD ORANGE SORBET*

***GLUTEN FREE ITEMS**

WE GLADLY ACCOMMODATE VEGETARIAN DIETS

\$38.00 per guest, tax and gratuity not included

Available after 5pm

Items and prices may change without notice. Please check with the restaurant.

PEACOCK CAFÉ 3251 PROSPECT ST NW WASHINGTON DC 20007

www.peacockcafe.com