

Peacock Cafe

VALENTINE'S MENU 2008

Starter:

- ❖ **BUTTERNUT SQUASH SOUP** with smoked duck, maple syrup, cream fraîche
- ❖ **TUNA TARTARE** with salmon caviar
- ❖ **GRILLED SEA SCALLOP**, citrus-corn relish napoleon
- ❖ **ARUGULA AND SHAVED FENNEL SALAD** with lemon oil dressing
- ❖ **FIGS AND GORGONZOLA** served warm over grilled brioche, aged balsamic vinegar
- ❖ **TOMATO MOZZARELLA** drizzled with balsamic vinaigrette
- ❖ **MINI CRAB CAKES** served with three sauces

Main Course:

- ❖ **DRIED AGE ORGANIC BONE-IN RIBEYE STEAK** black truffle potato cake, brandy-black pepper cream sauce (Add \$10.00 please)
- ❖ **ROASTED HALF ORGANIC CHICKEN** sautéed spinach, caramelized baby carrot, dates & apple chutney
- ❖ **SAUTEED RAINBOW TROUT** with fingerling potatoes, braised fennel, ginger-lemon grass sauce
- ❖ **CRAB AND PESTO RISOTTO** served with shaved pecorino cheese
- ❖ **SEA SCALLOPS, LOBSTER AND SHRIMP** with ribbon pasta in a Lobster-ginger cream sauce (Add \$5.00 please)
- ❖ **FILET MIGNON** over mashed potatoes and grilled asparagus, with mustard cream sauce
- ❖ **GRILLED BONELESS PORK CHOP** mashed potatoes, vegetables and apple-walnut bourbon reduction

Dessert:

- ❖ **GRAND MARNIER CHOCOLATE MOUSSE A LA VALENTINE**
- ❖ **APPLE STRUDLE** with vanilla ice cream
- ❖ **PEACOCK VOLCANO** with vanilla ice cream
- ❖ **TAHITIAN VANILLA CRÈME BRULEE**
- ❖ **FRESH MIXED BERRIES** with mango sorbet

**\$69.00 per guest plus tax and gratuity
INCLUDES A PARTING GIFT & A ROSE**

FOR RESERVATIONS PLEASE CALL 202 625 2740

Credit Card required for reservation, \$50.00 cancellation fee with less than 24 hour notice.

3251 Prospect St. NW Washington, DC 20007

www.peacockcafe.com