***$145***

Cold Appetizers

**Amuse Bouche**

**Tuna Poke and Salmon Roulade**

*Sashimi tuna marinated with soy sauce and sesame oil cut into cubes, mixed with diced onion paired smoked salmon tartare roulade*

**Red Salmon Caviar “Oladushki”**

*Homemade mini pancakes topped with premium Red Salmon Caviar*

**Eel Pineapple Canape**

*Fusion recipe of grilled unagi canape with pineapple served on a bed of fine rice Vietnamese vermicelli, drizzled with Japanese eel sauce*

**Moulard Duck Breast**

*Seared dark slivers of boneless duck meat topped with a savory blackberry reduction*

**Teriyaki Seafood Salad***Pan seared eel, shrimp, cuttlefish, and green mussels accompanied with avocado, cherry tomato, rice noodles and pine nuts, tossed in teriyaki sauce*

**Charcuterie with Terrine de Foies de Volaille**

*Assortment of sous-vide technique prepared chicken pâté accompanied with premium cured meats, decadent cheeses, crackers, grapes, and quince*

**Asian Skirt Steak Salad**

Grilled skirt steak served on a bed of arugula tossed in hoisin dressing with cherry tomatoes, carrots, red radish, and black croutons, *sprinkled with sesame seeds*

**Beef Carpaccio**

*Thinly sliced prime beef tenderloin drizzled with truffle oil, shaved Parmesan cheese and capers served with arugula salad, accompanied with toast points*

**Khachapuri**

*A traditional Georgian dish of melted cheese-filled puff pasty*

**Strawberry Quinoa Salad with Burrata**

*This strawberry quinoa salad is loaded with romaine lettuce, fresh herbs, burrata cheese, strawberry, avocado and chopped pistachio, tossed in citrus-lemon dressing, it's heavenly!*

**Grilled Lemon Herb Mediterranean Chicken Salad**

*Full of Mediterranean flavors: olives, tomatoes, cucumber, avocado, and grilled chicken mixed in exclusive chef’s special dressing*

Hot Appetizers

**Fingerling Potatoes**

*Baked to perfection topped with Shiitake mushrooms*

**Pan Seared Seafood Platter**

Assortment of pan seared langoustine, shrimp, scallop, calamari, octopus, and mussels, served with tomato, corn and garlic butter parmesan sauce

**Gourmet Duck Crepes** *Homemade stuffed "blinchiki" with pulled roasted duck mixed with raisins, plums, and apricots, drizzled with cherry sauce*

**Lamb Shanks - Osso Bucco Style**Slow braised in a delicious red wine sauce, vegetables and herbs, served with saffron rice

**Signature Pork Medallions**

*Grilled pork tenderloin stuffed with mozzarella cheese and cilantro, wrapped in bacon*

Main Course

**Chateaubriand Steak** *Beef tenderloin filet topped with Chateaubriand sauce, served with butter-roasted squash, Brussel sprouts, asparagus, and balsamic mushrooms*

Dessert

**Feast of Fresh Fruits and Berries**

**Homemade Desserts**

*Assortment of traditional light and fluffy Napoleon, Carrot Cake, Blueberry Cheesecake, Profiteroles and Rum balls*

 Alcohol included

*1 bottle of* ***"Ketel One"*** *vodka per 10 guests and your choice of a bottle of Champagne, Red or White Wine*

Soft Drinks

*Cranberry Juice, Club Soda, Coffee, Tea*

***Final guest count must be provided to Petergof no later than***

***48 hours prior to event date and may not be decreased the day of event***

***Items and prices are subject to change without notice***

***A Convenience Fee of 3.5% will be charged on all credit/debit card payments***