

The Perch

at The Peacock Inn

Princeton Restaurant Week
3 Course Prix Fixe Dinner • \$55 per person
March 3-7

Appetizers

Creamy Tomato Soup
lobster grilled cheese

Perch Garden Salad GF, VE
grape tomatoes, cucumbers, red onion
choice of citrus vinaigrette, buttermilk ranch, roasted garlic balsamic dressing

Caesar Salad V

Grilled Octopus
fingerling potatoes, chorizo sausage, saffron aioli, sriracha mayo

Entrées

Moroccan Vegetable Pot Pie VE, TN
potatoes, carrots, fennel, tomatoes, apricots, pecans

Branzino
roasted sunchoke, broccolini, carrot-harissa puree, yogurt-dill sauce

Grilled Griggstown Chicken Breast
trumpet royal mushrooms, asparagus, potato pave, prosecco sauce

Lobster Tortellini
haricot vert, tomato, lemongrass ginger broth, grated black lime

Grilled Hanger Steak
caramelized mushrooms and onions, bone marrow mac & cheese

Desserts

Rustic French Apple Galette
vanilla gelato

Fig Chiboust GF
almond cake with cinnamon roasted figs, vanilla bean
and meringue custard, caramel sauce, salted caramel gelato

Mandarin & Olive Oil Cheesecake
vanilla cheesecake, olive oil cake, mandarin coulis

Chef's Selection of Gelati
dark chocolate, wild strawberry or vanilla

(GF) Gluten Free • (DF) Dairy Free • (V) Vegetarian • (VE) Vegan

A 20% service charge will be added to all groups of 6 or larger. All credit card transactions will include a 3.5% processing fee

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