

The Perch

at The Peacock Inn

Princeton Restaurant Week 3 Course Prix Fixe Lunch • \$39 per person March 3-7

Appetizers

Soup Du Jour

Perch Garden Salad GF, VE

grape tomatoes, cucumbers, red onion

choice of citrus vinaigrette, buttermilk ranch, roasted garlic balsamic dressing

Caesar Salad V

Entrées

Avocado BLT Chopped Salad

avocado, bacon, lettuce, tomato, buttermilk ranch

Croque Monsieur

smoked ham, gruyere cheese, bechamel sauce

Lobster Spaghetti

mushrooms, green peas

Perch Burger

grass-fed ground beef, balsamic bacon jam, gem lettuce, sriracha mayo, muenster cheese

choice of French fries, quinoa salad, or garden salad

Desserts

Mandarin & Olive Oil Cheesecake

vanilla cheesecake, olive oil cake, mandarin coulis

Dark Chocolate Flourless Cake GF

dark chocolate sauce, whipped chantilly cream

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

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 sunchokes, 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

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