

## **PRIX FIXE LUNCH**

\$24.07

### **APPETIZERS**

#### **SEASONAL SOUP**

#### **PETROSSIAN SMOKED SALMON**

*Creme Fraiche, Dill, Toast Points*  
(*\$2.00 Supplement*)

#### **MIXED FIELD GREEN SALAD**

*Baby Tomatoes, Pecorino Cheese*  
*Thyme – Shallot Vinaigrette*

#### **TRANSMONTANUS USA FARMED CAVIAR**

*Our 12g Presentation (Eggxiting©)*  
(*\$14.00 Supplement*)

### **ENTREES**

#### **SEARED SCALLOPS OF ATLANTIC SALMON**

*Sour Cucumbers, Heirloom Tomatoes*  
*Warm Summer Potato Salad*

#### **SUMMER VEGETABLE RISOTTO**

*English Peas, Tomato Confit,*  
*Fines Herbs & Parmesan Reggiano*

#### **ROSEMARY SCENTED DUCK CONFIT**

*Rosemary Potato Puree, Summer Peas,*  
*Apricot Sauce*

### **DESSERTS**

#### **CHILLED MANGO LYCHEE SOUP**

*Frozen Yogurt*

#### **PONCHIKIS**

*Tossed in Coconut Sugar, with Lemon & Pineapple Curd*  
*Pineapple Sorbet*

#### **AN ASSORTMENT OF PETROSSIAN COOKIES**

# **PRIX FIXE DINNER**

**\$35.00**

## **APPETIZERS**

### **SEASONAL SOUP**

#### **MIXED FIELD GREEN SALAD**

*Baby Tomatoes, Pecorino Cheese  
Thyme – Shallot Vinaigrette*

#### **PETROSSIAN SMOKED SALMON**

*Crème Fraîche, Dill, Toast Points*

#### **TRANSMONTANUS USA FARMED CAVIAR**

*Our 12g Presentation (Eggxiting©)  
(\$12.00 Supplement)*

## **ENTREES**

#### **COLD POACHED ATLANTIC SALMON**

*Cucumber Salad,  
Mustard – Dill Sweet Potato Salad*

#### **SEARED STRIPED BASS**

*Heirloom Tomatoes, Bosc Pear & Fennel Salad  
Sherry Vinaigrette*

#### **SEARED LONG ISLAND DUCK BREAST**

*Parsnip Puree, Orange Suprême,  
Apricot Sauce*

## **DESSERTS**

#### **CHILLED MANGO LYCHEE SOUP**

*Frozen Yogurt*

#### **PONCHIKIS**

*Tossed in Coconut Sugar, with Lemon & Pineapple Curd  
Pineapple Sorbet*

#### **HOUSEMADE SORBETS & ICE CREAMS**