



Brasserie and Bar

Voted one of FORBES “10 Best” private dining rooms.

The Peacock Terrace is our premiere private dining space. It can be reserved for exclusive use for Breakfast, Luncheon, Dinner or an elegant Meeting. Incredible ambiance and a balcony that overlooks the breathtakingly lovely Grand Café make it the perfect space to hold any event.

Seated Event Capacity: 36 guests
Standing Reception Capacity: 45 guests



PEACOCK TERRACE SET FOR 10 GUESTS



VIEW FROM PEACOCK TERRACE BALCONY

RECEPTION ITEMS

COLD HORS D'OEUVRES

Tartines:

House Cured Wild Salmon Gravlax, Herb Crème Fraiche	\$5.00
Sliced Duck Prosciutto, Fromage Blanc	\$5.00
Country Pâté, Port Gelée	\$5.00
Poached Pear, Bleu Cheese	\$5.00
Cherry Tomato, Goat Cheese, Basil Cream	\$5.00
Kobe Beef Tartare	\$5.00
Seared Steak au Poivre, Caper Aioli	\$5.00
Roast Beef, Horseradish Cream, Pea Tendrils	\$5.00
Caramelized Onion Tart, Green Olive Tapenade	\$5.00
Blinis, Crème Fraîche, Sturgeon Caviar	\$5.00
Lobster Salad on Belgian Endive	\$5.00
Dungeness Crab Salad, Avocado Mousseline, Baby Romaine Hearts	\$5.50
Ahi Tuna Tartare, Cucumber Round	\$5.00
Chilled White Prawn Cocktail	\$5.00



HOT HORS D'OEUVRES

Gougères:

Goat Cheese & Olive	\$5.00
Truffled Mushroom, Mascarpone	\$5.00
Duck Rillettes	\$5.00
Salmon & Chive	\$5.00
Herbed Short Rib Duxelles	\$5.00

Dungeness Crab Cakes, Spicy Aioli \$5.00

Grilled Baby Lamb Chop, Lemon Mint Persillade \$5.50

Twice Baked Fingerling Potatoes, Crème Fraîche, American Caviar \$5.00

Grilled Prawns, Persillade, Cucumber, Lemon Crème Fraîche \$5.00

Gruyère Cheese Croquettes, Jambon de Paris, Herbed Mustard \$5.00

Brochettes

Beef, Sweet Peppers & Onions with Horseradish Cream	\$5.00
Hazelnut Crusted Chicken Skewer with Dijon Dipping Sauce	\$5.00
Prawns, Green Onions, Spicy Aioli	\$5.50
Peppers & Zucchini, Rosemary Persillade	\$5.00

Miniature Quiche

Lorraine	\$4.50
Spinach & Goat Cheese	\$4.50
Bay Shrimp & Herbs	\$5.00



PEACOCK TERRACE FROM BALCONY

Please note all menu items subject to seasonal changes.



Brasserie and Bar

PEACOCK TERRACE PRIVATE DINING MENUS
THREE COURSE DINNER MENU \$70.00 PER PERSON
FOUR COURSE DINNER MENU \$78.00 PER PERSON

FIRST COURSE:

Please Select One:

- Soupe a L'Oignon Gratinée ~ sweet onion broth, crostini, gruyere cheese, piment d' espelette, thyme
- Salade de Fromage Chaud ~ organic lettuce, radish, herbes de Provence vinaigrette, marinated fromage blanc toasts
- Salade d'Aperges ~ asparagus salad, poached egg, raspberry vinaigrette, frisée, endive
- Salade de Laitue ~ butter lettuce salad Champagne fines herbes vinaigrette
- Salade de Poireaux ~ chilled braised leeks, black truffle Mousseline sauce, Champagne vinaigrette

ENTRÉE:

Please Select Up To 3

GNOCCHI

goat cheese potato gnocchi, tomato concassé, shaved parmesan, olive tapenade

CANARD A L'ORANGE

Sonoma duck breast, roasted fingerling potatoes, heirloom mustard greens, orange duck jus

FLETAN RÔTI

Alaskan halibut, wilted pea vines with potato batons, sliced garlic, lime, English pea nage

BOEUF BOURGUIGNON

braised beef short ribs, pinot noir sauce, baby turnips, pearl onions, mushrooms, baby round carrots

SOLE MEUNIÈRE

sole filet, baby turnips, baby spinach, baby carrots, brown butter-lemon sauce

COUILLES SAINT JACQUES

seared Dayboat scallops, basil potato puree, Provençal sauce verge, crisp leeks, micro greens

CASSOULET MAISON

house made boudin blanc, duck confit, garlic pork sausage, braised lamb shoulder, smoked bacon, butter beans, garlic bread crumbs

CASSOULET DE LA MER

Maine lobster tail, Gulf prawns, sea bass, mussels, little neck clams, Savoy cabbage in tomato Pastis lobster broth

AGNEAU NAVARIN EN CROUTE

braised Sonoma spring lamb, artichokes, oven roasted tomato, oil cured olives, baby carrots under puff pastry

FILET MIGNON GRILLÉ

Black Angus 8oz. grilled beef tenderloin, cognac morel cream, braised Belgian endive, roasted fingerling potatoes

POULET RÔTI

herb roasted chicken, spring onion, potato and pole bean ragout, lemon, mint gremolata

STEAK BORDELAISE

Grilled 10 oz Creekstone New York Steak, sauce Bordelaise, crème fraîche whipped potatoes

DESSERT:

Please Select One

- Tarte de Meringue de Citron ~ Meyer lemon meringue pie
- Charlotte aux Fraises ~ strawberry genoise cake with Bavarian cream, strawberry coulis and crème anglaise
- Crème Brulée ~ Tahitian vanilla custard with madelines
- Tarte Tatin aux Pommes ~ Baked upside down Granny Smith apple tart
- Profiteroles ~ Butter pecan ice cream puffs, bittersweet chocolate sauce
- Terrine au Chocolat ~ Bittersweet chocolate and white chocolate mousse, quenelle of chantilly cream and shortbread cookie
- Dessert Trio ~ Pastry Chef's choice of three miniature desserts (additional \$3 per person)

Please note all menu items are subject to seasonal changes.