

71 SAINT PETER

Modern European Kitchen

Proudly Features



Menu Subject to Changes

First Course

Organic Wild Greens Salad

Port Marinated Oranges, Toasted Almonds, Laura Chennel Goat Cheese, Orange-Tarragon Vinaigrette
Rose Peddler Cocktail

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Smoked Salmon Carpaccio

Fuji Apple-Sweet Cherry Tomato Chutney, Baby Arugula, Mascarpone Cheese
White Sangria

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Deconstructed Ahi Tuna Tartare

Mangos, Avocados, Wasabi Crème Fraiche, Soy Ginger Glaze, Crispy Won Tons
Flying Lychee Soju Cocktail

Intermezzo

Pear Ginger Sorbet

Entree

Early Fall Vegetable Risotto

Fried Sage, Saint Andre Cheese
'11 Bocelli Sangiovese Tuscany, Italy

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Crab Encrusted Salmon

Bistro Wild Rice, Toasted Pine Nuts, Feta Cheese, Chives, Citrus Garlic Buerre Blanc
'13 Balletto Chardonnay (Unoaked) Russian River

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Petite Filet Mignon

Linguica-Yukon Gold Potato Vegetable Hash, Smoked Gouda Cheese, Rioja Reduction
'11 Pago "A" Ayles Red Wine, Spain

Dessert

Port Chocolate Mousse

Wild Berries, French Vanilla Whipped Cream
N.V. Fonseca Bin 27 Port

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Pumpkin Maple Crème Brule

'12 J.Lohr Bay Mist Late Harvest Riesling, Arroyo Seco

\$45 Per Person Exclusive Of Tax And Gratuity

\$20 Wine Pairing