Peter Pan

STARTERS

PUMPKIN AND BURRATA SALAD **24**
Treviso, Pumpkin Seed, Brown Butter, Pepito Miso Dressing

SHRIMP PATTIES (RISSOIS). **14**
Charcuterie Aioli, Ham Crumb

BEEF TARTARE **24**
Lovage Aioli,
Nasturtium Vinegar, Wasabi,
Fennel Pollen, Sourdough

PATÉ EN CROÛTE **18**
Smoked Mustard, Pickled Ramp

WINTER WEDGE SALAD **22**
Mulled Pear, Pecan Bavarois,
Treviso, Castlefranco Radicchio,
Bènèdictine Bleu

GREY OWL SOLDIER (1PC)..... **8**
Truffle Honey, Liquorice Crumb,
Fin Herbes

DINNER

MUSHROOM RISOTTO **28**
Braised Maitake, Cremini, Shimeji, Parmesan, Black Truffle,
Toasted Almond

CHICKEN D'ALSACE **32**
Pan Seared Breast, Thigh Schnitzel, Caramelized Sunchoke,
Fried Brussels Sprout, Mostarda, Bacon Sauce

DOUBLE CHEESE SMASHBURGER **22**
Smoked Cheddar, Secret Sauce, Pickles, Sesame Milk Bun, Frites
Add Bacon **4**

CONFIT BEEF CHEEK **36**
Café de Paris Butter, Collards Haché, Brown Butter Pavé,
Baby Arugula, Porcini Vinaigrette

"BREADED" ATLANTIC COD **32**
Garlic Butter New Potatoes, Rapini, Corvette Sauce

PRAWN AND PARMESAN AGNOLOTTI **30**
Squash Rosé, Curry Leaf

50 oz AAA P.E.I RIBEYE FOR TWO **120**
Sauce Bordelaise, Frites, Buttermilk Ranch Wedge

FOR THE TABLE

PARKER ROLL..... **8**
Whipped Butter, Rosemary Salt

WARM MARINATED OLIVES.**11**

EAST COAST OYSTERS (6pc) **24**
Lemon, Charred Jalapeño Mignonette

CHEESE FONDUE FOR TWO... ..... **50**
House Pickles, Sourdough

DESSERT

WARM WHITE PORT POACHED PEAR..... **11**
Toasted Hazelnut Anglaise

THREE LAYER BIRTHDAY CAKE **12**
Vanilla Buttercream, Rainbow Sprinkles

MADELEINES..... **9**
Brown Butter Custard

FLOURLESS CHOCOLATE TART **9**

Please inform us of any allergies or dietary requirements

A 20% gratuity may be added to any groups of six people or more.