

PRIX FIXE DINNER

Served All Night

- APPETIZERS -

SEASONAL SOUP

TRANSMONTANUS USA FARMED CAVIAR
Served on a Blini with Crème Fraiche

PETROSSIAN SALMON TARTARE
*Smoked & Fresh Salmon
Avocado Mousse*

BARTLETT PEAR & STILTON SALAD
Fennel, Chinese Pignoli Nuts, Arugula, Walnut Dressing

- ENTREES -

SEARED BRANZZINI
*Crispy Potatoes, Capers, Scallions
Mustard & Shallot Vinaigrette*

SEARED WILD SALMON
Celeriac Puree, Baby Spinach, Port Reduction

CRISPY DUCK BREAST
*Braised Red Cabbage, Apple Chutney,
Duck Sauce*

ROAST HANGER STEAK
Potato Puree, Baby Spinach & Red Wine Reduction

- DESSERTS -

PETROSSIAN SIGNATURE CHOCOLATE COULANT
Vanilla Ice Cream

CRÈME BRULEE
Biscotti

SEASONAL FRUIT TART

PRINCE DINNER

APPETIZERS

OUR FOIE GRAS SALAD
Haricot Vert, Green Apple, Walnuts

PETROSSIAN BORSCHT
Crème Fraiche & Pirojkis

GUATEMALA SHRIMP & SMOKED SALMON SALAD
*Avocado, Tomato, Arugula
Mustard Crème Fraiche Dressing*

PETROSSIAN SALMON SAMPLING
*Our Premier Smoked, Classic Tsar Cut, Tsar Cut Jamaican Spiced,
Tsar Black Sea Spiced & Salmon Roe*

ENTREES

WHITE WINE & HERB BRAISED ATLANTIC COD
Leeks, Red Peppers, Parsnip Puree, Saffron Mussel Juice

LOBSTER RISOTTO
Sauteed Porcini Mushrooms, Parmesan & Fines Herbs

SEARED LONG ISLAND DUCK BREAST
*Parsnip Puree, Apple Marmalade,
Foie Gras Sauce*

ROAST FILET MIGNON
Potato Puree, Sauteed Spinach & Red Wine Reduction

DESSERTS

PETROSSIAN SIGNATURE CHOCOLATE COULANT
Fresh Mint Ice Cream

CREME BRULEE

SEASONAL FRUIT TART

ROYAL DINNER

CAVIAR

CAVIAR TRANSMONTANUS USA FARMED 15GR PRESENTATION
Served with Toast Points & Crème Fraiche

APPETIZERS

CAVIAR & STEAK TARTARE
Piquillo Peppers, Shallots, Capers & Armagnac, Caviar Royal Transmontanus USA

PETROSSIAN TASTING
Foie Gras, Transmontanus USA Caviar, Smoked Salmon on Blinis

SEARED HUDSON VALLEY FOIE GRAS
Poached Rhubarb, Macadamia Nuts, Blood Orange Syrup

SEASONAL RISOTTO

ENTREES

POPPY SEED CRUSTED YELLOW FIN TUNA
*Sweet & Sour Roasted Tomatoes, Parsnip Puree, Bok Choy
Port Lime Sauce*

POACHED MAINE LOBSTER RISOTTO
Caviar Royal Transmontanus USA, Lobster Bisque

SEARED WEST COAST STURGEON
Wild Mushrooms, Caramelized Brussels Sprout, Caviar Beurre Blanc

SAUTEED BLACK ANGUS FILET
*Yukon Gold Potatoes & Stilton Puree
Chanterelles, Sauce Perigourdine*

DESSERTS

PETROSSIAN DESSERT TASTING
The Chef's Selection

COFFEE OR TEA