

71 SAINT PETER

Modern European Kitchen

Starters

Phyllo Baked Brie caramelized bourbon apple, walnut butter, honey butter | 12.75

Bruschetta marinated tomatoes, grilled kale pesto, shaved parmesan, aged balsamic glaze, basil oil | 9.50

Bistro Mussels caramelized leeks, pastis, fennel, white wine broth, toasted baguette | 15.50

Pan Seared Crab Cakes lemon zest crème fraîche, herb salad, fried capers, beurre blanc | 14.00

Beef Carpaccio parmesan, capers, red onion, arugula, lemon vinaigrette, gremolata, white truffle oil | 16.50

Soup du Jour cup | 4.00 bowl | 6.00

Mixed Baby Lettuce cherry tomatoes, pickled onion & carrot, blue cheese, red wine vinaigrette | 7.50

Romaine Hearts Caesar shaved parmesan, garlic herbed croutons, anchovies, creamy house caesar | 9.00

Bacon Spinach candied pecans, sliced apple, fresh goat cheese, warm roasted garlic-bacon vinaigrette | 8.50

Pastas

Spaghetti Carbonara pancetta, parsley, asiago cheese, english peas, carrot, shallots, caramelized garlic | 18.50

Capellini fresh basil, linguica sausage, sautéed tomatoes, red onions, fresh mozzarella white wine broth | 17.50

Roasted Mushroom Gnocchi gorgonzola cream sauce, bell peppers, truffle oil, dandelion greens | 21.00

Seafood Linguine prawns, clams, mussels, roma tomatoes, capers, white wine broth, fresh basil | 23.50

Risotto Du Jour See Server | M/P

Entrées

Parmesan Crusted Tilapia wilted spinach orzo pasta, mediterranean tomato relish, beurre blanc, onion subis | 21.50

Rosemary Chicken organic free range breast, lemon, rosemary fonita polenta, crispy kale, smoked cauliflower | 20.00

Roasted Pork Loin parmesan roasted potatoes, lemon zest, sautéed spinach, cherry demi glace | 23.50

New York Steak roasted turnip, sweet potato puree, béarnaise butter compound, natural au jus | 29.50

Braised Lamb Shank parmesan orzo pasta, zucchini squash, turnip emulsion, natural glaze | 28.00

Dessert

Warm Sour Cream Fudge Cake vanilla bean gelato, house made caramel sauce | 8

Crème Brûlée flambéed vanilla bean custard | 8

Gelato vanilla bean, honey lavender | 4.00