

Peter Pan

Prix Fixe | 50 dollars

Sourdough, cultured butter

TO START | *choice of*

Roast Pumpkin Soup, gougere, compound butter, fresh herbs (v)

or

Fall Salad, pear, aged goat cheddar, hazelnut, dried cranberries, pomegranate, squash, apple cider vinaigrette (gf, v)

MAIN | *choice of*

Skillet Roast Chicken, garlic confit, lemon, parsley, polenta, green beans (gf)

or

Squash Agnolotti, hen of the woods mushroom, sage, kale, brown butter, hazelnut, vincotto (v)

DESSERT | *select 2 for your guests to choose from*

Molten Chocolate Cake, hazelnut anglaise

Apple Pie Cheesecake, whey caramel

Madeleines, lemon curd

Fresh Fruit (gf, df)

Please feel free to ask if you have any questions or requests to customise

Peter Pan

Prix Fixe | 65 dollars

Sourdough, cultured butter

TO START | *please select 2 for your guests to choose from on event day*

Crab Cake, mango piccalilli, green goddess

Pate en Croute, pickles, mustard, chili jam, arugula salad

Fall Salad, pear, aged goat cheddar, hazelnut, dried cranberries, squash, pomegranate, apple cider vinaigrette (gf,v)

MAIN |

Beef Short Rib, roast carrots, K2 polenta, parmesan, pickled pearl onion, braised swiss chard, crispy shallots

or

Blackened Trout, charbon spice, cauliflower, braised greens with bacon, crispy potato, beet gastrique (gf)

or

Squash Agnolotti, hen of the woods mushroom, sage, kale, brown butter, hazelnut, vincotto (v)

DESSERT | *select 2 for your guests to choose from*

Molten Chocolate cake, hazelnut

Apple Pie cheesecake, whey caramel

Madeleines, lemon curd

Fresh Fruit (gf, df)

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Peter Pan

Prix Fixe | 80 dollars

Sourdough, cultured butter

TO START | please select 2 for your guests to choose from on event day

Beef tartare, classic garnish, quail egg, sourdough crostini (df)

Salmon Rilette, pantry pickles, grilled sourdough, salad

Foie gras mi cuit, pantry preserves, grilled sourdough, salad

Fall Salad, pear, aged goat cheddar, hazelnut, dried cranberries, squash, pomegranate, apple cider vinaigrette (gf, v)

MAIN | please select 3 for your guests to choose from on event day

Duck Leg Confit, braised red cabbage, bacon, caramelized pear, crispy potato, grainy mustard jus (gf)

Beef Tenderloin, cipollini onions, glazed carrots, potato pave, super green spinach, jus (gf)

Orecchiette, broccoli, wild mushroom, mascarpone, chili, parmesan (v)

Bouillabaisse, sustainable fish, lobster & shrimp sausage, mussels in a tomato & seafood broth, grilled sourdough, saffron aioli (df)

DESSERT | select 2 for your guests to choose from

Molten Chocolate Cake, hazelnut

Apple Pie Cheesecake, whey caramel

Madeleines, lemon curd

Fresh Fruit (gf, df)

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Peter Pan

BRUNCH | 35 dollars

TO START

Scones, Butter and Jam

MAIN | *select 3 mains for your guests to choose from*

FRENCH TOAST seasonal fruit preserve, maple syrup (v)

EGGS BENEDICT poached egg, hollandaise, bacon, breakfast potato, green salad

SCRAMBLED EGGS & LOX capers, mascarpone, toast

SHAKSHUKA tomato, roast peppers, onions, eggs, labne, za'atar (v)

CROQUE MONSIEUR ham, béchamel, gruyere, green salad

GRANOLA, BERRIES AND YOGURT blueberries, raspberries, strawberries, honey (v)

Filtered Coffee, Tea & Vivreau still water

Add-On Option - Individual Fruit Bowl \$7/guest

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Peter Pan

LUNCH | 45 dollars

Sourdough, cultured butter

TO START | choice of

Roast Pumpkin Soup, gougere, compound butter, fresh herbs (v)

or

Fall Salad, pear, aged goat cheddar, hazelnut, dried cranberries, squash, pomegranate, apple cider vinaigrette (gf, v)

MAIN | select 3 mains for your guests to choose from

Chicken Pie, bacon, mushrooms, root vegetables, biscuits

Bavette Steak, potato pave, roasted Brussels sprouts, herb butter (gf)

Blackened Trout, charbon spice, cauliflower, crispy potato, braised greens with bacon, beet gastrique (gf)

Orecchiette, broccoli, wild mushroom, mascarpone, chili, parmesan (v)

DESSERT | select 2 for your guests to choose from

Molten Chocolate Cake, hazelnut

Apple Pie cheesecake, whey caramel

Madeleines, lemon curd

Fresh Fruit (gf, df)

Please feel free to ask if you have any questions or requests to customise