

RENDEZ-VOUS CHEESE AND CHARCUTERIE

Petrossian Rendezvous café has curated a selection of cheeses and charcuterie from small batch farms and time honored purveyors from the United States and Europe. We offer a premier selection of expertly crafted seasonal and artisanal cheeses in addition to time honored cured meats and hand crafted salumi. We invite you to enjoy one of our daily specials or feel free to create your own. Sit back with a glass of your favorite wine and enjoy your day!

Cheese Monger's Daily Sampler \$21

Three cheeses at the peak of their maturity perfectly paired with fresh fruit and multigrain baguette slices
Ask your server for today's selections

Charcuterie Sampler \$21

Jamon Serrano, Sopressata and Chorizo,
Served with Olives, Cornichons and Marcona Almonds, Multigrain Baguette slices

Create your own Cheese Plate

Customize your cheese platter and choose from our carefully curated selection of artisan cheeses
Served with seasonal fruit, two accompaniments and multigrain baguette

Charcuterie

Served with olives, Cornichons, Marcona Almonds and Multigrain Baguette slices
La Quercia Prosciutto Americano \$14
Spotted Trotter Duck Prosciutto \$16
Creminelli Wild Boar Salami \$14
Creminelli Truffle Salami \$14
Jamon Serrano \$8
Sopressata \$7
Chorizo \$7



PETROSSIAN
FOUNDED IN PARIS IN 1920

PETROSSIAN SPECIALTIES

Sliced Smoked North Atlantic Salmon

Satiny smoked salmon is served with lemon slices, dill, crème fraiche, capers and warm toast points

Starter \$24

Entrée \$40

Entree served with mixed greens, cucumbers, heirloom baby tomatoes and Kalamata olives

Caviar

Petrossian has led the movement to preserve caviar and sources only the finest in the world. Served with warm toast points, and crème fraiche

	30 grams	50 grams
Tsar Imperial Ossetra	\$221	\$350
This sublime grade of Ossetra caviar is perhaps the most prized caviar with a nutty flavor and firm, juicy grains ranging in color from a light to a warm, rich brown.		
Alverta Presidente	\$180	\$280
Harvested from the most mature sturgeon in northern California. When the eggs are at their absolute peak of size, flavor, color and texture. Fresh, fruity and utterly delectable.		
Royal Ossetra	\$165	\$240
This caviar from the sea of Galilee in Israel and boasts a nutty flavor with firm, juicy grains ranging in color from a light to a warm, rich brown.		
Daurenki	\$130	\$200
The beads range from dark grey to light golden green, with a splendid “pop” of rich, buttery, nutty flavor. Sustainably raised and marvelously consistent.		
Salmon Roe		\$42
Red salmon roe features large, glistening beads that burst with juicy sweetness!		

Foie Gras

Exquisitely creamy and a true luxury for the palate, this is bliss in a bite! Experience the luxury of rich French cuisine with or without the earthy depth of fresh black truffles

Duck Foie Gras \$45 Duck Foie Gras with Truffles \$95

The Petrossian Experience

Enjoy a sampling of our three specialties with a glass of Nicolaus Feuillate Brut Champagne. Includes 12 gr Daurenki Caviar, Smoked Salmon and Duck Foie Gras \$60

The Rendezvous

Appetizer of North Atlantic salmon & duck foie gras with truffles. Served with toast points, crème fraiche, capers, lemon and dill \$75 With Half Bottle of Taittinger Brut Champagne \$125

Blini Platter \$15

RENDEZ-VOUS MENU

Today's Soup with Crostini \$8

Asparagus and Heirloom Caprese Salad \$15

Steamed fresh Asparagus, heirloom baby tomatoes and fresh mozzarella, basil vinaigrette

Jumbo Shrimp Cocktail \$21

Served with lemony Arugula, cocktail sauce

Jumbo Lump Crabmeat Salad \$34

Jumbo Lump Crabmeat over baby greens, asparagus, Kalamata olives, avocado and beefsteak tomatoes, basil vinaigrette

Mango Chicken Salad \$19

Grilled chicken breast over mixed greens with fire-roasted candied walnuts, sundried cranberries, fresh mango and goat cheese, mango vinaigrette

Kale Salad with Grilled Salmon \$21

Grilled North Atlantic Salmon served atop a salad of torn kale, shredded carrots, cilantro, mint, fire-roasted candied walnuts, dried cranberries and Parmesan cheese, Asian sesame dressing

Lemon Quinoa Salad with Grilled Shrimp \$23

Grilled jumbo shrimp over a bed of mixed greens, quinoa, chick peas, cucumbers, tomato salsa, feta cheese, toasted slivered almonds, lemon vinaigrette

Crab Cakes \$26

Two baked whole lump crabmeat cakes served with lemon dressed arugula salad and baked sweet potato fries, mustard sauce

Petrossian Smoked Salmon Tartine \$29

Our signature smoked salmon, salmon roe cream cheese, radish, capers and dill served open faced on pumpernickel bread with watercress salad

Rendezvous Pressed Chicken Sandwich \$18

Grilled chicken breast, Fontina cheese, roasted red peppers, red onions, baby lettuce, tomato, served warm on a ciabatta roll, basil pesto and mayonnaise with coleslaw

Grilled Salmon Sandwich \$21

Grilled North Atlantic salmon, arugula, roasted red onion, served on a warmed brioche roll with basil pesto served with coleslaw and baked sweet potato fries

Individual Quiche \$16

Warm flaky pastry crust filled with custard, cheese and a daily selection of fresh ingredients served with small café salad