

Petrossian Rendezvous

Roasted Beet and Mango Salad with Grilled Shrimp 20

Arugula, artisan fresh goat cheese, walnuts, and dried cranberries topped with grilled shrimp and served with sherry 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 or torn kale, shredded carrots, cilantro, mint, fire-roasted candied walnuts, dried cranberries and Parmesan cheese, Asian sesame dressing

Crab Cakes 27

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

Rendezvous Pressed Chicken Sandwich 18

Grilled chicken breast, Fontina cheese, roasted red peppers, red onions, baby lettuce and tomato, served on a baguette, basil pesto and mayonnaise side of coleslaw

Flagship Burger 18

Our special blended sirloin burger on a toasted brioche with lettuce, tomato, red onion, up to 3 of the following items Gruyere, Fontina, Smoked Cheddar or American cheese, Neuske's bacon or roasted red peppers with crisp fries or baked sweet potatoes. Also available are Turkey burger or Vegetable burger

Grilled Salmon 21

Grilled North Atlantic Salmon served with a crunchy cashew cabbage slaw 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 a small café salad

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

Entrée 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.		
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. It is 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 French cuisine.

2.8 Ounces \$85

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 \$75

Appetizer of North Atlantic salmon and duck foie gras, served with toast points, crème fraiche, capers, lemon and dill

With half bottle of Taittinger Brut Champagne \$125

Blini Platter \$15