

Petrossian Rendezvous

Cheese and Charcuterie Platter 28

Cheeses and cured meats at the peak of their maturity perfectly paired with an accompaniment, fresh fruit, and baguette slices

Perfect Pairing

Soup of the day paired with one of the following half sandwiches

Roasted Vegetable Panini 20

Prosciutto Baguette 21

Open faced Crab Cake on toasted Challah with rosemary aioli and mustard sauce 24

PINSA 21

Ask about our daily Pinsa Special!

Pinsa is an ancient Roman pizza crust that has 85% less fat, 100% less cholesterol, 50% less calories and is 100% vegan, and gluten friendly.

Roasted Beet and Mango Salad with Grilled Shrimp 23

Arugula, artisan fresh goat cheese, walnuts, and dried cranberries topped with grilled shrimp and served with sherry vinaigrette.

Mango Chicken Salad 23

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

Crab Cakes 32

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

Grilled Salmon Livornaise 27

Grilled North Atlantic Salmon topped with a savory sauce of fresh tomatoes, onions, capers, and olives served with white rice

Rendezvous Pressed Chicken Sandwich 23

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

Roasted Vegetable Panini 19

Zucchini, yellow squash, red onion, red peppers, on toasty multigrain bread with fresh goat cheese, basil pesto, and rosemary aioli, served with lightly dressed greens

Prosciutto Panini 21

Imported Italian Prosciutto, Beefsteak Tomato, Fresh Mozzarella with Basil Pesto, Balsamic Glaze and Extra Virgin Olive Oil on a warmed baguette, served with lightly dressed greens

Pastrami Reuben 23

Sliced pastrami, sauerkraut, gruyere cheese and Russian dressing served warm on Zak's award-winning rye bread, French fries

See other side for Petrossian Caviar Specialties

Keep us in mind for your holiday gifting and entertaining

SPECIALTIES

Sliced Smoked North Atlantic Salmon

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

Starter \$32/Entrée \$52

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

Petrossian 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
Royal Beluga	\$285	\$450
Butter and brine come together in this beautiful hybrid blend of Beluga's warm, creamy notes and Sevruga's firm beads and fresh finish. This will delight the most seasoned aficionado. Farmed in Bulgaria and China		
Tsar Imperial Ossetra	\$221	\$390
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	\$175	\$260
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.		
Salmon Roe		\$45
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 Experience \$85

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

The Rendezvous \$95

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 \$145

Blini Platter \$18

Our specialties are great for entertaining at home or for that perfect hostess gift. Ask for assistance or order ahead for that special occasion.

Keep us in mind for your holiday gifting and entertaining