



Peasant Village Restaurant's  Valentine's Day Menu 2017
Executive Chef Jason Helfer & Chef Ronnie Cajas

Appetizers

<i>Saffron Shrimp Cocktail with Lump Crab Ceviche</i>	<i>\$12</i>
<i>Brie Almandine with Buttered Baguettes of Bread</i>	<i>\$10</i>
<i>Wild Game Corn Quesadillas with Guacamole Sour Cream</i>	<i>\$10</i>
<i>Lump Crab Artichoke Cheese Dip with Buttered Baguettes of Bread</i>	<i>\$12</i>

Soups \$5

<i>French Onion</i>
<i>Tomato Basil Bisque</i> <i>topped with shaved parmesan</i>

Salads \$5

<i>Caesar</i>
<i>Greek</i>

Entrees

<i>8oz Iowa Premium Filet with Roasted Bone Marrow Hollandaise</i> <i>Aged 35 days minimum</i>	<i>\$32</i>
<i>16oz Seared Akaushi Ribeye</i> <i>Traditional Japanese Premium Beef Seared to Your Liking</i> <i>Aged 35 days minimum</i>	<i>\$32</i>
<i>8-10oz Cold Water Lobster Tail & 3 Jumbo Shrimp</i> <i>Flame Broiled with Roasted Garlic Kerrygold Butter</i>	<i>\$33</i>
<i>Fresh Seared Wahoo with Watermelon Radish, Jicama, Sweet Pea Shoots, & Cilantro</i> <i>tossed in Meyer Lemon Avocado Oil, Sea Salt & Fresh Smoked Pepper</i> <i>topped with Julienned Peasant Corn Strips</i>	<i>\$30</i>
<i>Four U-10 Cast Iron Cold Water Sea Scallops</i> <i>topped with Rainbow Caviar and Lavender Infused Crème Fraiche</i>	<i>\$30</i>
<i>Four Lump Crab Stuffed Shrimp</i> <i>topped with Cajun Reed Paul Sauce</i>	<i>\$28</i>
<i>Crispy Skin Chicken Fried Maple Leaf Duck</i> <i>served with Wild Game Country Gravy</i>	<i>\$28</i>
<i>Fresh Roasted Airline Chicken</i> <i>topped with Wild Mushroom Hash & Port Wine Cream Sauce</i>	<i>\$20</i>

Desserts \$7

<i>Madagascar Vanilla Bean Crème Brulee</i>
<i>Strawberry Bavarian Chocolate Cake with Fresh Whip</i>
<i>Key Lime Pie with Fresh Whip</i>
<i>Caramel Swirl Cheesecake with Fig Chocolate Ganache</i>

We believe in using only the freshest, finest ingredients possible and when available locally sourced ingredients