

# THE IVORY PEACOCK BAR

## RAW BAR

LE CAVIAR ROYAL OSETRA CAVIAR, 1 OZ	130
EAST COAST/ WEST COAST OYSTERS 1 DOZEN OYSTERS, SMOKED BANYULS MIGNONETTE, YUZU KOSHO MIGNONETTE	48
TUNA TARTARE CORIANDER SAUCE, CUCUMBER, WASABI TOBIKO	22



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

GF = Gluten Free      V = Vegetarian



## STARTERS

SMOKED WHITEFISH DIP SMOKED TROUT, GRILLED CROSTINI, CAVIAR	16
TRUFFLED MUSHROOM FLATBREAD ROASTED MUSHROOMS, GOAT CHEESE, CARAMELIZED ONION	21
BURRATA ANGOSTURA GAZPACHO, HEIRLOOM TOMATO, STRAWBERRY	24
PRAWN TOAST SPOT PRAWN, CURRIED MORNAY	8
DEVEILED EGGS (V) EGG YOLK MOUSSE, TROUT ROE, CARAMELIZED ONION, HERBS	12
KOHLRABI SALAD (V) SPAGHETTI SHAPED KOHLRABI, SESAME DRESSING	7
TEMPURA FRIED CHEESE(V) HOMEMADE BUTTERMILK DRESSING	15
PEKING DUCK CROQUETTES CREAMY HOISIN DIPPING SAUCE	18
TRUFFLE FRIES (V) PARMESAN AND BLACK PEPPER AIOLI	15
PORK BELLY BAO SPICY GLAZE, APPLE AND KOHLRABI COLESLAW	18
CHARCUTERIE CHEF'S SELECTION OF MEAT, ACCOMPANIMENTS AND BREAD	24
QUATRE FROMAGE CHEF'S SELECTION OF ARTISANAL CHEESE	24

## ENTREES

JAPANESE STYLE ALL BEEF HOTDOG TERIYAKI SAUCE, FURIKAKE, WASABI COLESLAW, CRISPS	18
MISO GLAZED CROQUE MONSIEUR GRUYERE CHEESE, HAM, MISO HONEY	18
KARAAGE CHICKEN SANDWICH SHREDDED CABBAGE, YUZU MAYO, BREAD & BUTTER PICKLES	22
LOBSTER ROLL TIGER SAUCE, AVOCADO	32
THE IVORY BURGER PRIME BEEF, CHEDDAR, CARAMELIZED ONIONS, SECRET SAUCE	24
STEAK FRITES NEW YORK STRIPLOIN, COMPOUND BUTTER, BORDELAISE, SIDE OF FRITES	48

## SWEET TREATS

FRESH CHOCOLATE CHIP COOKIES CHEF'S SELECTION OF FOUR MINIATURE DESSERTS4 COOKIES, GLASS OF MILK - ALLOW 10 MINUTES TO BAKE	12
CHOCOLATE BROWNIE MOLTEN BROWNIE, VANILLA ICE CREAM	12

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