

HAPPY NEW YEAR !

DECEMBER 31ST, 2019

**CHEF’S WELCOME AMUSE BOUCHE**

**APPETIZER**

your choice of

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| **ROASTED TOMATO & EGGPLANT SOUP**  feta cheese and garlic croutons | **POACHED LOBSTER & MAROUL SALAD**  leaf lettuce, raki-citrus sauce,  kasseri cheese croutons |

**PRELUDE TO MAIN COURSE**

your choice of

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| **SEARED TUNA WRAPPED IN GRAPE LEAF**  baby arugula, cherry tomatoes, grilled artichoke | **MEDITERRANEAN STEAK TARTARE**  caperberries, quail egg, parmigiano reggiano, spicy marash pepper |

**MAIN COURSE**

your choice of

**14OZ. NEW YORK STRIP STEAK**

paprika-dusted, rosemary fingerling potato and green and yellow haricot verts, Pera’s homemade steak sauce

**PAN-SEARED RED SNAPPER**

truffle root vegetable puree, parsnip shoestring fries

**DUCK LEG CONFIT**

served with potato gratin, rosemary honey sauce

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**GREEN PEA & MUSHROOM RISOTTO**

mushrooms, pine nuts, parmigiano reggiano, truffle oil

**DESSERT**

your choice of

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| **TRADITIONAL NY CHEESECAKE**  brandied cherries cardamom-vanilla mascarpone cream | **FLOURLESS CHOCOLATE CAKE**  shortbread cookie  port wine crème anglaise | **TURKISH FIG TART** brandy & fig sauce vanilla ice cream |

**$ 135 per person**

(not including tax and gratuity)