

# pera

MEDITERRANEAN BRASSERIE



**DECEMBER 31<sup>ST</sup>, 2021**

---

**CHEF'S WELCOME AMUSE BOUCHE**

---

**APPETIZER**

your choice of

**MEDITERRANEAN CHOP SHISH PITZA**

Kasseri cheese, roasted tomato, hot pepper,  
red onion, Calabrian chili aioli

**GRILLED ROMAINE**

Dates, feta, pistachio, honey lavender yogurt

---

**PRELUDE TO MAIN COURSE**

your choice of

**HAMACHI CRUDO**

crispy oyster, charred cucumber,  
miso tahini

**CRISPY SUNCHOKES**

Black garlic, lavender honey yoghurt,  
pistachio, pomegranate

**PAN-SEARED  
JUMBO SCALLOP**

smoky sea urchin pasta carbonara

---

**MAIN COURSE**

your choice of

**16 oz. DRY AGED NEW YORK STRIP**

bone marrow, whipped potatoes, Mediterranean chimichurri

**HUDSON VALLEY DUCK BREAST AU POIVRE**

braised Brussels sprout, grapes, duck prosciutto crisps

**OVEN ROASTED KOBACHA SQUASH**

taleggio fondue, candied walnuts, chili oil, tarragon

**PAN-ROASTED NORTH ATLANTIC HALIBUT**

puntarella parmesan, salsa verde

---

**DESSERT**

your choice of

**TRADITIONAL NEW YORK  
CHEESECAKE**

cranberry compote

**DARK CHOCOLATE  
SOUFFLE**

pistachio ice cream,  
confectioner's sugar

**KATMER PANCAKE**

fresh clotted cream "kaymak"

---

**\$ 125 per person**

(not including tax and gratuity)

---