

pera

MEDITERRANEAN BRASSERIE



DECEMBER 31ST, 2025
MAIN SEATING

CHEF'S WELCOME AMUSE BOUCHE (v)

CURATED APPETIZER SELECTION

Served center table, cold selections followed by warm selections

CARROT & GINGER HUMMUS (v) Garbanzo beans, tahini, garlic, lemon, cumin, roasted Thumbelina carrots

QUINOA & LOLLIPOP KALE SALAD (v) Honeycrisp apple, dried cranberries, smoked gouda, toasted pumpkin seeds, sherry vinaigrette

LEVANTINE SALMON TARTAR Isot pepper, cucumber, capers, extra virgin olive oil

GRILLED ARTICHOKE (v) Green pea puree, fava beans, lemon and fresh dill

PORTUGUESE FRIED CALAMARI Beef soujouk, cherry peppers, Calabrian chili aioli

FETA STUFFED DATES (v) Medjool dates stuffed with Bulgarian sheep's milk feta cheese

LAMB "ADANA" CUT ROLLS House signature hand-ground lamb, marinated with eastern Mediterranean spices, lavash

CHAR-GRILLED SPANISH OCTOPUS Giant white beans, bell peppers, red onion, parsley

MAIN COURSE

your choice of

RIBEYE STEAK

Spinach souffle, shoestring parmesan fries

PAN ROASTED DUCK BREAST

Whipped sweet potato, sour cherry

HOUSE MADE CAULIFLOWER RAVIOLI (v)

Black garlic and chervil

MEDITERRANEAN BRANZINO

Roasted acorn squash, celery root puree, sauteed broccolini with anchovy and Calabrian chili

DESSERT

your choice of

CHOCOLATE BAKLAVA (v)

Pistachio, vanilla ice cream

ALMOND BREAD PUDDING (v)

White chocolate, crème Anglaise

\$ 145 per person

(not including tax and gratuity, suggested 20% gratuity will be added to all parties, you may increase or reduce this at your will)
