

pera

MEDITERRANEAN BRASSERIE



DECEMBER 31ST, 2024

CHEF'S WELCOME AMUSE BOUCHE (V)

APPETIZER

your choice of

TRIO of SEAFOOD CRUDO

Tuna with kumquat and red chili,
Scallop with black sea salt and extra virgin olive oil,
Fluke with green apple lemon oil

TRIO of HOLIDAYS DIPS (V)

Whipped feta with cranberry compote and pistachio
Pumpkin hummus with candied pumpkin seeds
Hot creamy Brussels sprout and shallot dip
served with black garlic & fennel pollen fresh pita

PRELUDE TO MAIN COURSE

your choice of

SMOKED LOBSTER CHOWDER

Corn, purple potatoes, bacon, tarragon

STEAK TARTARE

Truffle aioli, quail egg, Himalayan pink salt

GOAT CHEESE PAPPARDELLE (V)

Cheese brulée and apple butter

MAIN COURSE

your choice of

GRILLED FILET MIGNON

Kasseri cheese whipped potatoes, Mediterranean chimichurri

LAMB T-BONE STEAK

Marinated in oregano, paprika and roasted garlic, served with crispy artichoke, soft polenta, Mediterranean chimichurri

WINTER RISOTTO (V)

Roasted Brussels sprout, butternut squash, leeks, sage, walnuts and brown butter

WILD STRIPED BASS

Pan-roasted, oyster dressing

DESSERT

your choice of

WARM DARK CHOCOLATE PUDDING (V)

Shaved white chocolate

CANDIED GINGER CRÈME BRULÉE (V)

Candied ginger crystals and powdered sugar

HONEY LAVENDER YOGHURT (V)

Candied pistachios

\$ 135 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)
