pera
MEDITERRANEAN BRASSERIE

New Year's Eve

DECEMBER 31, 2026

EARLY SEATING

CHEF'S WELCOME AMUSE BOUCHE (V)

Sourdough baguette, oregano goat cheese, brown butter and olives

APPETIZER

your choice of

WINTER DIP TRIO (v/ve)
Carrot hummus with thumbelina carrots
Smoked eggplant with garlic yogurt
Spicy pepper muhammara

GRILLED ROMAINE CAESAR
Marinated anchovy

GRILLED ARTICHOKE (ve)
Green pea purée, fava beans, lemon and fresh dill

MAIN COURSE

your choice of

SIRLOIN "SHASHLIK" STEAK FRITES
48-hr marinated thin-sliced sirloin, grilled "shashlik" style with peppers and onion
served with Mediterranean fries

GRILLED MEDITERRANEAN BRANZINO
Boneless fillets of whole fish with shaved fennel salad

MUSHROOM RAVIOLI (V)
Wild winter mushroom ravioli finished with fresh truffle oil

DESSERT

your choice of

FLOURLESS CHOCOLATE CAKE
Shaved white chocolate

BAKLAVA DUO
Pistachio and chocolate

POACHED PEAR
Clotted "kaymak" cream and kataifi
Make it vegan: swap kaymak
for almond yogurt

$65 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.

Vegan (VE) and vegan gluten-free (VE + GF) options are available. Please ask your server.