pera
MEDITERRANEAN BRASSERIE

New Year's Eve

DECEMBER 31, 2026

MAIN SEATING

CHEF'S WELCOME AMUSE BOUCHE (V)

Sourdough baguette, oregano goat cheese, brown butter and olives

APPETIZER

your choice of

WINTER DIP TRIO (v)

Carrot hummus with thumbelina carrots
Smoked eggplant with garlic yogurt
Spicy pepper muhammara

TARTARE TRIO

Beet tartare with goat cheese cream
Lentil & bulgur tartare
Salmon tartare

PRELUDE TO MAIN COURSE

your choice of

GRILLED ROMAINE CAESAR

Marinated anchovy

ROAST BEEF

House-made chips and aioli

GRILLED OCTOPUS

Mixed greens and smoked aioli

GRILLED ARTICHOKE (ve)

Green pea purée, fava beans, lemon and fresh dill

MAIN COURSE

your choice of

FILET MIGNON BROCHETTE

Shoestring parmesan-truffle fries

GRAPE LEAF BRANZINO

Boneless fillet with lemon, parsley and roasted garlic, shaved fennel salad

LAMB SHANK "PITHIVIER"

Slow-braised lamb shank, pistachio and tarragon baked in house-made puff pastry

MUSHROOM RAVIOLI (V)

Wild winter mushroom ravioli finished with fresh truffle oil

DESSERT

your choice of

FLOURLESS CHOCOLATE CAKE

Shaved white chocolate

CARROT SLICE BAKLAVA

Vanilla ice cream

POACHED PEAR

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

$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.

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