



**HAPPY NEW YEAR !
DECEMBER 31ST, 2017**

CHEF'S WELCOME AMUSE BOUCHE

APPETIZER

your choice of

ROASTED TOMATO & EGGPLANT SOUP

feta cheese and garlic croutons

POACHED LOBSTER & MAROUL SALAD

raki-harissa beurre blanc, kasseri cheese croutons

PRELUDE TO MAIN COURSE

your choice of

WILD MUSHROOM CHAMPAGNE RISOTTO

white truffle oil and parmigiano reggiano

SEARED DIVER SCALLOPS

swiss chard and parsnip puree, beurre blanc

MAIN COURSE

your choice of

14OZ. NEW YORK STRIP STEAK

paprika-dusted, braised kale, roasted red potato and rainbow carrots, pera's homemade steak sauce

PAN-SEARED RED SNAPPER

truffle root vegetable puree, parsnip shoestring fries

DUCK BREAST ROULADE

stuffed with fig, apricot, almonds, thyme and basil, served with sweet potato gratin, pomegranate reduction

GREEN PEA & MUSHROOM RISOTTO

mushrooms, pine nuts, parmigiano reggiano, truffle oil

DESSERT

your choice of

TRADITIONAL NY CHEESECAKE

branded cherries, cardamom-vanilla
mascarpone cream

FLOURLESS CHOCOLATE CAKE

shortbread cookie, chocolate feuilletine,
port wine crème anglaise

TURKISH FIG TART

brandy & fig sauce, vanilla ice-cream

\$ 135 per person

(not including tax and gratuity)