



WEDNESDAY, FEBRUARY 14TH, 2018

5:00 PM - 10:30 PM

for sharing...

DUO OF SEAFOOD

tuna - eggplant crostini & poached shrimp with warm salicorne

for variety...

BABY BEETS AND GOAT CHEESE MOUSSE SALAD

- or -

TOASTED CHESTNUT SOUP with CINNAMON & GINGER CREAM

- or -

LOBSTER GNOCCHI with TOASTED WALNUT and SHAVED PARMIGIANO REGGIANO

for having as your own...

BEEF TENDERLOIN BROCHETTE

paprika and turmeric potato hash, rainbow carrots, Pera's home-made steak sauce

- or -

PISTACHIO CRUSTED STRIPED BASS

ratatouille, tomato-asparagus-olive salsa, saffron beurre blanc

- or -

RISOTTO DELL'AMORE

wild winter mushrooms, champagne, white truffle oil, parmigiano reggiano

something to linger on...

TURKISH FIG TART with brandy fig sauce and vanilla ice-cream

- or -

SOUR CHERRY BAKLAVA with chocolate-dipped strawberries

- or -

FLOURLESS CHOCOLATE CAKE with shortbread cookie and warm port wine crème anglaise

\$75 PER GUEST

(not including tax and gratuity)

SOMMELIER'S SELECTION WINE-PAIRING • \$25 PER GUEST

