

# pera

MEDITERRANEAN BRASSERIE



**DECEMBER 31<sup>ST</sup>, 2024**

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## CHEF'S WELCOME AMUSE BOUCHE (V)

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### 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*

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### 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

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### MAIN COURSE

your choice of

#### GRILLED BONE-IN 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

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### 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

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**\$ 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)

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