

· MEDITERRANEAN TABLE ·

PERA SOHO

EST. 2011

HAPPY NEW YEAR

MAIN SEATING

FOR RESERVATIONS 8:30PM OR LATER. THE TABLE IS YOURS FOR THE REST OF THE EVENING.

DJ MIDNIGHT CHAMPAGNE TOAST PARTY FAVORS

Chef's Welcome Amuse Bouche

Appetizer choice of

TRIO OF SEAFOOD CRUDO

TUNA WITH KUMQUAT AND RED CHILI, SCALLOP WITH BLACK SEA SALT AND E.V.O.O., FLUKE WITH GREEN APPLE LEMON OIL

TRIO OF HOLIDAY DIPS (V)

WHIPPED FETA W/ CRANBERRY COMPOTE & PISTACHIO, PUMPKIN HUMMUS, HOT CREAMY BRUSSELS SPROUT & SHALLOT DIP

Prelude to Main Course choice of

SMOKED LOBSTER CHOWDER
CORN, PURPLE POTATOES, BACON,
TARRAGON

STEAK TARTARE
TRUFFLE AIOLI, QUAIL EGG,
HIMALAYAN PINK SALT

GOAT CHEESE PAPPARDELLE (V)
CHEESE BRULEE AND APPLE BUTTER

Main Course 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 AND MEDITERRANEAN CHIMICHURRI

WINTER RISOTTO (V)

ROASTED BRUSSELS SPROUT, BUTTERNUT SQUASH, LEEKS, SAGE, WALNUTS AND BROWN BUTTER

WILD STRIPED BASS

PAN-ROASTED, OYSTER DRESSING

Dessert choice of

CANDIED GINGER CREME BRULEE
CANDIED GINGER CRYSTALS AND
POWDERED SUGAR

DARK CHOCOLATE PUDDING
SERVED WARM, CANDIED GINGER

HONEY LAVENDER YOGHURT
CANDIED PISTACHIOS

\$ 135 PER PERSON

Not including sales tax. Suggested 20% gratuity will be added to all parties, you may increase or reduce this at your will.