

· MEDITERRANEAN TABLE ·

# PERA SOHO

EST. 2011

## HAPPY NEW YEAR

### MAIN SEATING

RESERVATION TIMES 9:00PM, 9:30PM, 10:00PM & 10:30PM

#### Welcome Appetizer

CHEF'S AMUSE BOUCHE



#### 2<sup>nd</sup> Course

choice of

STUFFED GRAPE LEAVES (V)

HAND ROLLED VINE LEAVES, RICE, BULGHUR WHEAT, PINE NUTS, DRIED APRICOTS, SPICY LABNE "TERLETEN"

LOBSTER BISQUE

TARRAGON LOBSTER CAKE, SHERRY AND LIGHT CREAM



#### 3<sup>rd</sup> Course

ORZO "POLITIKA" (V)

BABY SPINACH, ROASTED RED PEPPERS, SPICE INFUSED TOMATO CREAM



#### Main Course

choice of

LAMB SHANK "ARNI"

SLOW BRAISED GRASS FED LAMB, AROMATIC HERB RED WINE REDUCTION, PARSNIP AND POTATO MASH, HARICOT VERT

HALIBUT PICCATA

CAPERS & CAPERBERRIES, FENNEL PUREE

HERB-CRUSTED PAN-SEARED CHICKEN

MUSHROOM TRUFFLE JUS AND BULGHUR PILAF

BABY EGGPLANT "DOLMA" (V)

TURKISH BALDO RICE, TOMATO, CHILI FLAKES, DRIED MINT, GARLIC, EXTRA VIRGIN OLIVE OIL, POMEGRANATE REDUCTION



#### Dessert

choice of

FRESH FRUIT SABAYON

SHAVED ALMONDS AND FRESH MINT

CRISPY APPLE & APRICOT TART

A LA MODE

CHOCOLATE NIRVANA

WARM FLOURLESS CHOCOLATE CAKE, PISTACHIO ICE CREAM



\$ 125 PER PERSON

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

NEW YEAR'S OPEN BAR (OPTIONAL) | Dinner Resv Time to 1:30am: \$65 Per Person