

Perrine

NYC JUL 24–AUG 18
Restaurant
Week® 25th
anniversary

Lunch

First Course

ANDALUCIAN TOMATO GAZPACHO
cucumber, red pepper, pickled tomato

SUMMER LENTIL SALAD
roasted eggplant, basil, parsley, spiced yogurt

HEIRLOOM TOMATO & WATERCRESS SALAD
watercress, cucumber, feta cheese, red onions & oregano, Dijon dressing

Main Course

SLOW ROASTED TOMATO & GRUYERE TART
arugula, fennel, frisée salad

ROASTED KING SALMON
beluga, gribiche, sorrel sauce

CHICKEN PAILLARD
arugula, baby artichokes, tomatoes, lemon vinaigrette

STEAK FRITES
watercress salad, herb dressing

Supplement 12

Dessert

BLACK CHERRY TART
meyer lemon ice cream, honey crème fraîche

WARM CHOCOLATE CAKE
pistachio nougat ice cream

TWO SCOOP SELECTION OF ICE CREAM & SORBET

\$29 PER GUEST

WE ARE UNABLE TO ACCOMMODATE SUBSTITUTIONS FOR THIS MENU