

Perrine

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

Dinner

First Course

CREAMLESS SWEET CORN SOUP
basil, carrot chips

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

CHAR-GRILLED OCTOPUS
kale & pomengranate salad, citrus yogurt, red pepper sauce

Main Course

UPSTATE FARMS ROASTED VEGETABLES
toasted barley, feta cheese, chiles, herb dressing

BLACK SEA BASS
seafood broth, fresh fava beans, fines herbes

SPRING CHICKEN
local farm raised chicken, white wine, pee wee potatoes, mushroom, thyme

GRILLED LAMB CHOPS
all natural New Jersey lamb, summer squash, smoked tomato & peach compote
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

\$42 PER GUEST

WE ARE UNABLE TO ACCOMMODATE SUBSTITUTIONS FOR THIS MENU