

Perrine

Thanksgiving Menu 2017
\$95 per person ♦ Three Courses

Appetizers

SPICY ROCK SHRIMP BEIGNETS

Spicy leek puree, roasted peppers and onions, caper dressing

STEAK TARTARE

capers, red onions, radishes & mustard cress, Dijon aioli, thyme popover

ROASTED BABY BEETS

citrus Greek yogurt, tangerines, toasted hazelnut, baby arugula

CHICORY & APPLE SALAD

Maple dressing, candied walnuts, pomegranates, spiced apple jus

ROASTED BUTTERNUT SQUASH SOUP

Crispy kale, pumpkin seeds

Entree

THANKSGIVING TURKEY

*All natural organic turkey - stuffed leg and roasted breast
Sage and raisin stuffing, giblet gravy & cranberry sauce*

RED WINE BRAISED SHORT RIBS

sweet corn & fingerling mash, citrus gremolata

SLOW COOKED HALIBUT

Heirloom bean & red pepper cassoulet, Local mushrooms, Verjus vinaigrette

ROASTED CAULIFLOWER

Turmeric cream, fried caper berries and pickled chilies

Holiday Sides

CANDIED YAM

UPSTATE FARMS ROASTED ROOT VEGETABLES

CRISPY BRUSSELS SPROUTS, LOCAL PEARS, HAZELNUT GRANOLA

GREEN BEANS & MUSHROOM CASSEROLE

Dessert Traditions

TRADITIONAL APPLE PIE FOR THE TABLE

calvados crème Anglaise, French vanilla ice cream

CHOCOLATE PECAN TART

maple pecan ice cream

PUMPKIN PIE

Pumpkin seed brittle, cranberry whipped cream

Perrine

Family Style Thanksgiving Menu 2017

\$115 per person ♦ 4 courses ♦ 8 guests minimum

Appetizer Trio

SPICY ROCK SHRIMP BEIGNETS, STEAK TARTARE&ROASTED BABY BEETS

Popover toast

Soup

ROASTED BUTTERNUT SQUASH SOUP

Crispy kale, pumpkin seeds

Entree

THANKSGIVING TURKEY

Sage and raisin stuffing, giblet gravy & cranberry sauce

All natural organic turkey presented whole, carved & served family style

Holiday Sides

CANDIED YAM

SWEETCORN & FINGERLING MASH

UPSTATE FARMS ROASTED ROOT VEGETABLES

CRISPY BRUSSELS SPROUTS, LOCAL PEARS, HAZELNUT GRANOLA

GREEN BEANS & MUSHROOM CASSEROLE

Selection of Dessert Traditions For The Table

TRADITIONAL APPLE PIE

calvados crème Anglaise, French vanilla ice cream

CHOCOLATE PECAN TART

maple pecan ice cream

PUMPKIN PIE

Pumpkin seed brittle, cranberry whipped cream

Leftovers?

PLS INQUIRE WITH OUR HOST REGARDING OUR LEFTOVER PROGRAM

For reservations, please visit us on [Open Table](#) or call 212-940-8195