

# Perrine

## RESTAURANT WEEK MENU LUNCH 2018

### Appetizers

#### CAESAR SALAD

*little gem lettuce, sourdough croutons, parmesan*

#### ROASTED BUTTERNUT SQUASH SOUP

*crispy kale, pumpkin seeds*

#### WINTER CITRUS SALAD

*endives, pomegranate, feta cheese, maple vinaigrette*

#### MAINE LOBSTER SALAD

*endives, radishes, green apple remoulade (supplement 9)*

### Entrée

#### ROASTED HAKE FILET

*beluga lentils, cauliflower cream, green olive vierge*

#### SAUTÉED MUSHROOMS

*mushroom bisque, pumpkin gnocchi, arugula, aged parmesan*

#### SPRING CHICKEN

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

#### STEAK FRITES

*watercress salad, herb dressing (supplement 9)*

### Dessert

#### DAIRY FREE PANNA COTTA

*meyer lemon, fresh mint, citrus fruits of the season*

#### APPLE TART TATIN

*apple cider caramel ice cream*

#### ICE CREAM OR SORBETS

*two scoops*

*29 per person*