

Perrine

RESTAURANT WEEK MENU DINNER 2018

Appetizers

ROASTED BUTTERNUT SQUASH SOUP
crispy kale, pumpkin seeds

ROASTED BEET & KALE SALAD
cranberries, sunflower seeds, beet leaf pistou, orange dressing

TUNA TARTARE
haricot verts, cucumber, basil, olives, Dijon dressing

STEAK TARTARE
*capers, red onions, radishes, mustard cress,
ginger cream, soufflé potatoes (supplement 9)*

Entrée

UPSTATE FARMS ROASTED VEGETABLES
honey & chilies, toasted barley, herb dressing, feta cheese

BLACK SEA BASS
seafood broth, artichokes, fennel, fines herbes

BEEF SHORT RIBS
parsip purée, roasted romanesco

GRILLED LAMB CHOPS
*all natural New Jersey lamb,
polenta, root vegetables, rosemary sauce (supplement 12)*

Dessert

CRÈME BRÛLÉE SUZETTE
grand marnier, warm citrus madeleines

APPLE TART TATIN
apple cider caramel ice cream

ICE CREAM OR SORBETS
three scoops