

# **BRASSERIE PERSIL**

**LONG ISLAND RESTAURANT WEEK**

**(\$29.95 per person)**

**Closed Monday's**

## **APPETIZER SELECTIONS**

### **Soupe du Jour**

Vegetable cream soup

### **Traditional Caesar Salad**

Romaine lettuce in a creamy Caesar dressing with croutons and parmesan cheese

### **Persil Salad**

Baby arugula, cucumber, white beans, artichoke and Ricotta Salata cheese with champagne vinaigrette.

### **Seafood Cake**

Over romaine lettuce and tartar sauce

### **Escargot Bourguignon**

In a garlic herb butter

### **Black Pepper Crusted Tuna**

Sautéed spinach and soy-ginger glaze

Add \$5.00 Charge

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## **MAIN COURSE SELECTIONS**

### **Moules et Frites**

Prince Edward's Island Mussels served with French Fries

Mariniere-garlic, parsley, white wine broth or Provencale-garlic, tomato, basil sauce

### **Shrimp Risotto**

Asparagus and mushroom in a truffle cream sauce

### **Penne au Gratin**

Penne pasta with diced ham, peas and cream sauce topped with bread crumbs.

### **Coq Au Vin**

Chicken Braised in a red Burgundy wine and served with mushroom, carrot and mashed potato.

### **Grilled Hanger Steak**

French fries, julienne vegetables and shallot red wine sauce

### **Grilled Baby Lamb Chops**

Roasted potato and sautéed spinach with rosemary au jus.

Add \$10.00 Charge

### **Fillet of Sole Meuniere**

Jasmine rice and sautéed string beans with lemon caper sauce

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## **DESSERT SELECTIONS**

Apple Bread Pudding, Crepes Suzette or Profiteroles

**Beverages and Gratuities Not Included No Substitutions or Split Checks  
Not Valid With Coupons or any other Discounts or promotions**