

APPETIZERS

LOBSTER BISQUE	13
With homemade croutons	
FRENCH ONION SOUP	12
With crouton and Gruyere cheese	
ESCARGOT BOURGUIGNON	15
In a garlic herb butter sauce	
TUNA TARTARE	17
Avocado, cucumber and toast points	
STEAK TARTARE	18
Toast points, cornichon pickles and field greens	
GRILLED OCTOPUS	19
Over baby arugula, tomato, red onions, garbanzo beans and lemon vinaigrette	
PAN SEARED SEA SCALLOPS	18
Sautéed spinach and truffle cream sauce	

SALADS

PERSIL SALAD	16
Baby arugula with white beans, artichoke, cucumbers, ricotta salada cheese and lemon herb vinaigrette	
WALDORF SALAD	18
Mixed field greens, endives, French beans, apples, beets, walnuts, blue cheese and champagne vinaigrette	
COLD SEAFOOD SALAD	21
Chilled scallops, shrimp, calamari in a citrus dressing over field greens	
CAESAR SALAD	14
Romaine lettuce in a creamy Caesar dressing with homemade croutons and parmesan cheese	
GRILLED SHRIMP & AVOCADO SALAD	19
Romaine lettuce, tomato, hearts of palm and lemon vinaigrette	

LE-BAR

{ COLD SEAFOOD }

BLUE POINT OYSTERS 1/2 Dozen	18
LITTLE NECK CLAMS 1/2 Dozen	15
JUMBO SHRIMP COCKTAIL 5 shrimp	21

ENTRÉES

STEAK FRITES	38
Grilled NY Strip steak with herb butter and French fries	
GRILLED FILET MIGNON	45
Roasted Yukon potato, asparagus and au Poivre sauce	
SESAME CRUSTED YELLOWFIN TUNA	33
Mashed potato, sautéed spinach & soy-ginger glaze	
SOLE MEUNIÈRE	28
Filet of Sole sautéed in lemon caper sauce served with jasmine rice and broccoli	
DUCK A L'ORANGE	36
Half roasted duck with mashed potatoes, string beans and l'orange sauce	
WALNUT CRUSTED SALMON	31
Sautéed spinach, mashed potato and creamy horseradish sauce	
SEAFOOD FETTUCCINI	33
Shrimp, mussels, clams and calamari in a Provencal sauce	
FILET MIGNON RISOTTO	29
Diced filet mignon with mushroom and asparagus in Au Poivre sauce	
DOUBLE CUT GRILLED PORK CHOP	34
Apple bread pudding & broccoli in Calvados sauce	
ROASTED CORNISH HEN	28
French beans, mashed potato, and lemon rosemary sauce	
GRILLED BRONZINO FILET	32
With grilled asparagus and Jasmine rice	
FRICASSEE OF SHRIMP & SEA SCALLOPS	33
Vegetable risotto and vermouth cream sauce	
HERB CRUSTED RACK OF LAMB	42
Sautéed spinach and roasted potato in a rosemary au jus	
MOULES FRITES	25
Provencale (garlic, tomato and basil sauce) or Mariniere (garlic, parsley and white wine broth) Served with French Fries	

BRASSERIE
Persil

Valentine's

MENU

2020

LES DESSERTS

PROFITEROLES 10

Pastry puff filled with vanilla ice cream and topped with chocolate sauce

CHOCOLATE MOUSSE 10

Fresh whipped cream and strawberries

CREPES SUZETTE 10

Vanilla ice cream and Grand Marnier sauce

CRÈME BRÛLÉE 10

Vanilla bean custard served with strawberries

BANANAS FOSTER 10

Caramel sauce and cinnamon ice cream

TIRAMISU 10

ASSORTED ICE CREAM OR SORBET (3 SCOOPS) 10

ICE CREAM: Vanilla or Hazelnut SORBET: Lemon or Mango

Happy →
Valentine's
← Day