

APPETIZERS

LOBSTER BISQUE	12
With homemade croutons	
FRENCH ONION SOUP	11
With crouton and Gruyere cheese	
ESCARGOT BOURGUIGNON	15
In a garlic herb butter sauce	
TUNA TARTARE	17
Avocado, cucumber and toast points	
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	
FOIE GRAS AND CHICKEN LIVER MOUSSE	19
Mixed field greens, toast points and port wine reduction	

SALADS

PERSIL SALAD	14
Baby arugula with white beans, artichoke, cucumbers, ricotta salada cheese and lemon herb vinaigrette	
WALDORF SALAD	16
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	12
Romaine lettuce in a creamy Caesar dressing with homemade croutons and parmesan cheese	
GRILLED SHRIMP & AVOCADO SALAD	18
Romaine lettuce, tomato, hearts of palm and lemon vinaigrette	

ENTRÉES

STEAK FRITES	33
Grilled NY Strip steak with herb butter and French fries	
GRILLED FILET MIGNON	38
Roasted Yukon potato, asparagus and au Poivre sauce	
SESAME CRUSTED YELLOWFIN TUNA	31
Wasabi mashed potato, sautéed spinach and soy-ginger glaze	
SOLE MEUNIÈRE	28
Filet of Sole sautéed in lemon caper sauce served with jasmine rice and broccoli	
DOUBLE CUT GRILLED PORK CHOP	30
Apple bread pudding and Brussels sprouts in a calvados sauce	
DUCK A L'ORANGE	33
Half roasted duck with apple parsnip purée, julienne vegetables and l'orange sauce	
WALNUT CRUSTED SALMON	29
Brussels sprouts, mashed potato and creamy horseradish sauce	
SEAFOOD FETTUCCINI	29
Shrimp, mussels, clams and calamari in a Provençal sauce	
FILET MIGNON RISOTTO	26
Diced filet mignon with mushrooms and asparagus in an au poivre sauce	
ROASTED CORNISH HEN	28
French beans, mashed potato and lemon rosemary	
GRILLED BRONZINO FILET	31
With grilled asparagus and roasted Yukon potatoes	
FRICASSEE OF SHRIMP & SEA SCALLOPS	30
Vegetable risotto and vermouth cream sauce	
HERB CRUSTED RACK OF LAMB	37
Sautéed spinach and blue cheese potato tart in a rosemary au jus	
MOULES FRITES	23
Provencale (garlic, tomato and basil sauce) or Mariniere (garlic, parsley and white wine broth) Served with French Fries	

LE-BAR

{ COLD SEAFOOD }

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



BRASSERIE
Persil

Valentine's

MENU

2019

LES DESSERTS

PROFITEROLES 9

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

CHOCOLATE MOUSSE 9

Fresh whipped cream and strawberries

CREPES SUZETTE 9

Vanilla ice cream and Grand Marnier sauce

CRÈME BRÛLÉE 9

Vanilla bean custard served with strawberries

BANANAS FOSTER 9

Caramel sauce and cinnamon ice cream

ASSORTED ICE CREAM OR SORBET (3 SCOOPS) . . . 9

ICE CREAM: Vanilla, Hazelnut, or Cinnamon SORBET: Lemon or Mango

Happy →
Valentine's
Day ←

