

BRASSERIE Persil



Valentine's Day Menu

Appetizers

Lobster Bisque with homemade croutons	\$15
French Onion Soup with crouton and gruyere cheese	\$13
Escargot Bourguignon In a garlic herb butter sauce	\$16
Tuna Tartare Avocado, cucumber and toast points	\$18
Grilled Octopus Over baby arugula, tomato, red onions, garbanzo beans and lemon vinaigrette	\$22
Pan Seared Sea Scallops Sautéed spinach and truffle cream sauce	\$21
Foie Gras & Chicken Liver Mousse Mixed field greens, toast points, and port wine reduction	\$19

Salads

Persil Salad Baby arugula with white beans, artichoke, cucumbers, ricotta salada cheese and lemon herb vinaigrette	\$17
Waldorf Salad Mixed field greens, endives, French beans, apples, beets, walnuts, blue cheese and champagne vinaigrette	\$18
Cold Seafood Salad Chilled scallops, shrimp, calamari in a citrus dressing over field greens	\$25
Caesar Salad Romaine lettuce in a creamy caesar dressing with homemade croutons and parmesan cheese	\$15
Grilled Shrimp & Avocado Salad Romaine lettuce, tomato, hearts of palm and lemon vinaigrette	\$20

Le-Bar Cold Seafood

Blue Point Oysters, ½ dozen	\$21
Little Neck Clams, ½ dozen	\$17
Jumbo Shrimp Cocktail, (5)	\$23

Entrees

Steak Frites Grilled NY Strip Steak with French Fries	\$42	Seafood Fettuccini Shrimp, mussels, clams, and calamari in a provencal sauce	\$36
Grilled Filet Mignon Roasted Yukon potato, asparagus & au Poivre sauce	\$49	Filet Mignon Risotto Diced filet mignon with mushroom and asparagus in an au poivre sauce	\$35
Sesame Crusted Yellowfin Tuna Wasabi mashed potato, sautéed spinach and soy-ginger glaze	\$36	Coq au Vin Mashed potatoes, mushrooms, and carrots	\$31
Sole Meuniere Filet of Sole sautéed in lemon caper sauce served with jasmine rice and broccoli	\$33	Grilled Branzino Filet With grilled asparagus and jasmine rice	\$35
Pecan Crusted Halibut Vegetable Risotto and citrus beurre blanc sauce	\$42	Fricassee of Shrimp & Sea Scallops Vegetable risotto and vermouth cream sauce	\$39
Duck A L'Orange String beans and apple bread pudding	\$39	Herb Crusted Rack of Lamb Sautéed spinach and roasted potato in a rosemary au jus	\$47
Walnut Crusted Salmon Sautéed string beans, mashed potato and creamy horseradish	\$35	Double Cut Grilled Pork Chop Apple bread pudding and sautéed string beans in a calvados sauce	\$38