

BRASSERIE PERSIL

LONG ISLAND RESTAURANT WEEK

(\$35 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

Bistro Salad

Mixed greens, artichoke, tomato, cucumber, walnuts feta cheese and aged balsamic vinaigrette

Seafood Cake

Over romaine lettuce and tartar sauce

Escargot Bourguignon

In a garlic herb butter

Clams Provencal or Mariniere

Add \$5.00 Charge

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 Meunere

Jasmine rice and sautéed string beans with lemon caper sauce

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**