

# **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

#### **Veal Meatballs**

Over mashed potato and veal au jus sauce

#### **Escargot Bourguignon**

In a garlic herb butter

#### **Clams Provencal or Mariniere**

Add \$7.00 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 chicken, chopped string beans and cream sauce.

#### **Coq Au Vin**

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

#### **Grilled Hanger Steak**

French fries, string beans and shallot red wine sauce

#### **Grilled Baby Lamb Chops**

Roasted potato and sautéed spinach with rosemary au jus.

Add \$12.00 Charge

#### **Fillet of Sole Meuniere**

Jasmine rice and sautéed string beans with lemon caper sauce

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### **DESSERT SELECTIONS**

Mixed Sorbet, Crepes Suzette or Profiteroles

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