

BRASSERIE PERRIER DINNER MENU

HORS D'ŒUVRES

ONION SOUP GRATINÉE	8
LOBSTER BISQUE <i>with hunks of lobster</i>	10
HOUSE SMOKED SALMON <i>classic garniture, toasted brioche</i>	11
BRAISED BEEF SHORT RIB RAVIOLIS <i>forest mushrooms, parmesan sage sauce</i>	12
HOUSE-MADE CAVATELLI <i>pancetta, savory tomato butter</i>	10
TUNA TARTARE <i>garlic soy dressing, toasted wontons</i>	12
FOIE GRAS <i>du jour</i>	m/p
ESCARGOTS <i>hazelnut garlic butter</i>	14
STEAK TARTARE <i>poème gaufrette</i>	12

FRUITS DE MER

MUSSELS & FRITES	16
STEAMED LITTLE NECK CLAMS <i>chorizo, white wine</i>	14
POACHED JUMBO SHRIMP COCKTAIL	18
MAINE LOBSTER SALAD <i>fingerling potatoes, black truffle dressing</i>	20
JUMBO LUMP CRAB SALAD <i>with avocado</i>	16
OYSTERS <i>du jour</i>	18

CAVIAR

CASPIAN SEA SEVRUGA	1/2 OZ \$96	1 OZ \$190
AMERICAN PADDLEFISH	1/2 OZ \$28	1 OZ \$56



POUR UN POUR DEUX

m/p	GRAND SHELLFISH PLATTER	m/p
12	CHARCOUTERIE PLATE	24
20	ARTISANAL CHEESE PLATE	40



MONDAY

SALISBURY STEAK
mushroom gravy
18

TUESDAY

POACHED 2 LB. MAINE LOBSTER
m/p

WEDNESDAY

JUMBO DIVER SEA SCALLOPS
28

THURSDAY

PRIME RIB
king cut 34 queen cut 29

FRIDAY

BOUILLABAISSE
30

SATURDAY

RACK OF LAMB
36

SUNDAY

LINGUINE WITH COCKLE CLAMS
garlic, lemon, olive oil
20

SALADES

CHOPPED VEGETABLE SALAD <i>dijon dressing</i>	10
CAESAR SALAD <i>parmesan tuile</i>	9
SALADE NIÇOISE <i>with fresh sashimi grade tuna</i>	13
SALADE LYONNAISE <i>bacon, crispy potato, poached egg, sherry vinaigrette</i>	11
ROASTED BEET SALAD <i>garnished with goat cheese, spiced walnuts, & aged balsamic</i>	10

ENTREES

ALSACIEN CHOUROUTE <i>our famous</i>	24
10 OZ ROASTED PRIME RIBEYE FILET	36
12 OZ GRILLED VEAL PORTERHOUSE <i>picatta sauce</i>	30
GRUYÈRE BURGER <i>caramelized onions</i> <i>toasted brioche, pomme frites</i>	18
B.P. BURGER <i>ground prime sirloin, shredded beef short ribs, seared foie gras, black truffle cheese, pomme frites</i>	29
10 OZ NY STRIP STEAK <i>pommes frites, shallot red wine sauce</i>	33
1/2 ROASTED LEMON HERB CHICKEN <i>jus de poulet</i>	22
OVEN ROASTED DOVER SOLE MEUNIER <i>filleted tableside</i>	m/p
PAILLARD OF NORWEGIAN SALMON <i>sauce baumanière</i>	22
POTATO CRUSTED EAST COAST HALIBUT <i>black truffle sauce</i>	26

20 OZ CHATEAUBRIAND "POUR DEUX"
béarnaise sauce
70

ACCOMPAGNEMENTS

BAKED POTATO 8 ~ LOBSTER POMME PURÉE 11 ~ CREAMY PARMESAN RISOTTO 9
POMME PURÉE 8 ~ SAUTEED GARLIC SPINACH 8 ~ SAUTEED FOREST MUSHROOMS 9
HARICOT VERTS 8 ~ GRILLED JUMBO ASPARAGUS 9 ~ CRISPY ONION RINGS 9

We are now taking Reservations for our 5-Course Father's Day Dinner with Victory Brewing Co.

We also have Private Dining & Banquet Space for Social or Corporate Events
For more information please contact Tyrone Blakey, 215-568-3000 ext. 210

Gift Certificates are available on line (www.brasserieperrier.com), at our front desk, or by phone (215-568-3000)

18% gratuity added to parties of 6 or more