Brasserie Persil

Appetizers

Foie Gras Chicken Liver Mousse *served with toast points, mixed greens, and Port Wine Reduction*

Soup Du Jour

French Onion Soup *with croutons and Gruyere cheese*

Baby Lamb Chops *with grilled asparagus and Rosemary au Jus*

Persil Salad *baby arugula with white beans, artichoke, cucumber & Ricotta Salata cheese in Lemon Herb Vinaigrette*

Escargot *in a garlic herb butter sauce*

Goat Cheese Flat Bread *with truffle fondue, mushrooms, and spinach*

Waldorf Salad *Mixed greens, endives, string beans, apples, beets, walnuts & Bleu cheese in Champagne Vinaigrette*

Entrees

Marinated Grilled Hanger Steak *with Brussel Sprouts, Yukon mashed potatoes, & a shallot red wine sauce*

Duck A L'Orange *half roasted duck with apple parsnip puree and sauteed spinach, in a l'Orange sauce*

Poulet Chardonnay *chicken breast served with mashed potatoes and Julienne vegetables, in a white wine sauce*

Seafood Fettuccini *shrimp, mussels, clams, and calamari in a Provencale sauce*

Grilled Baby Lamb Chops *with roasted potatoes, sautéed spinach, and Rosemary au Jus*

Sole Meuniere *sauteed in Lemon Caper sauce and served with string beans & roasted potatoes*

Moules et Frites *choice of mussels in a Provencale or Mariniere sauce, served with French fries*

Grilled Whole Trout *with baby arugula, tomatoes, onions, fennel, & Lemon Vinaigrette*

Desserts

Cheese Plate *chef's choice of three assorted cheeses served with nuts, apple, & apricot jam*

Chocolate Mousse *served with house-made fresh whip cream*

Crème Brulee *vanilla bean custard topped with caramelized sugar*

Apple Bread Pudding *served with vanilla ice cream and caramel sauce*

Profiteroles *filled with vanilla ice cream and topped with chocolate sauce*

Crepes Suzette *topped with orange Grand Marnier sauce and vanilla ice cream*

Special Groupon Menu is not to be combined with any other offers. No substitutions to the menu.