

perrone's

restaurant • bar

“world cuisine with a mediterranean focus”



“great restaurants are, of course, nothing but mouth-brothels. there is no point in going to them if one intends to keep one's belt buckled”

- frederic raphael

welcome to perrone's

our restaurant and menu will always be a work in progress, continuously evolving and changing with the goal of creating one of the area's most unique, exciting and delicious food experiences

so relax, have a cocktail, peruse our offerings, be adventurous and embrace your dining experience

"changing lives one dish at a time"

thank you,

eileen perrone • rachel tomovski

steve perrone •

executive chef/food whisperer/mixologist/janitor/giver/mentor

sous-chef de cuisine • **james sharp** *chef de partie (appetizers)* • **rob larobardiere**

grillardin/friturier • **scott chepelsky** *garde manger* • **joshua pleasant**

mixologists • **joshua keck • chris driggers**

**this is a sample menu last updated 05-21-20
prices and menu selections are subject to change**

dinner

• soup/salad •

• **crab soup** • (gf, contains garlic)

fresh, north carolina jumbo lump and lump blue crab, aromatic broth, sautéed leeks, oven roasted roma tomatoes, a touch of heavy cream • 12

• **caesar** (contains garlic, can be made gf)

chopped romaine hearts, house made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 12

• **blue salad** (can be made gf, contains unpasteurized milk) ⚠

*our own raw milk **'buttermilk blue'** wisconsin blue cheese dressing with fresh chives, romaine hearts, roma tomatoes, nitrate and preservative free berkshire bacon, panko crunch • 12*

• **beet and arugula** (gf, vegetarian, vegan w/o cheese)

poached organic red and golden beets, local organic baby arugula, vermont goat cheese, pickled mustard seed, house made fig and aged sherry dressing, e.v.o • 14

**“it’s so beautifully arranged on the plate you know
someone’s fingers have been all over it.”**

— julia child

• starters •

- **piquillo peppers** (gf, vegetarian, contains shallots)

seared sweet, smoky spanish peppers stuffed with goat cheese, rosemary, thyme and lemon zest, basil oil, pedro ximinez 15-year-old sherry gastrique • 10

- **champiñones al ajillo** (contains garlic)

oyster mushrooms, shiitake mushrooms, e.v.o., butter, fino sherry, garlic, hot chilies, fresh thyme, italian parsley, fleur de sel, grilled bread • 12

- **scallops** (gf, contains shallots, shellfish)

seared georges banks u-10 dry packed scallops over grilled corn, heirloom tomato salsa, basil oil • 16

- **razor clams** (spicy, contains garlic)

thai chili, fresh lime, cilantro, e.v.o., garlic, sea salt. served with piquillo peppers and old bay seasoned saltines • 16

- **octopus carpaccio** (gf, df, contains shallots)

thin slices of poached, spanish octopus, arugula, oven-dried tomatoes, scallions, e.v.o., lemon-shallot-caper vinaigrette, fried capers and shaved pecorino romano • 16

- **pork and kimchi eggrolls** (contains garlic, shellfish)

ground pork loin, fresh ginger, kimchi, korean bbq dipping sauce • 9

- **bangkok mussels** (spicy, gf, df, contains garlic, shellfish)

prince edward island mussels, garlic, white wine, coconut milk, lime, thai chilies, lemon grass, ginger, cilantro, kaffir lime leaf • 14

- **escargot** (contains garlic, shallots, can be made gf)

imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin in a classic escargot baking dish • 14

- **duck rillettes** (df)

confit of duck, duck fat, cognac, black pepper, spices. accompanied by pickled mustard seed caviar, cornichons, sliced radishes and petite toasts • 14

- **steak tartar** (df, contains red onions)

painted hills upper choice black angus new york strip, classic french bistro style served with a fresh quail egg yolk and toasted french baguette slices • 18

- **torchon of moulard duck foie gras** (df, can be made gf)

fresh, grade a hudson valley duck foie gras cured with salt, white pepper cognac, and sauternes wine, poached, chilled. brioche toast, port wine reduction, sour cherries • 21

“fish is the only food that is considered spoiled once it smells like itself.”

— p.j. o’rourke

• sea •

• **fresh catch** • (gf, contains shallots, shellfish)

our signature pan seared local grouper served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream. finished with local butter poached local shrimp • 38

• **crab cake** • (contains green onion, shellfish)

jumbo lump fresh crabmeat, pan seared, served on roasted butternut squash puree, wilted spinach, whole grain mustard cream sauce, micro green garnish • 28

• **spicy crab spaghetti** • (spicy, contains garlic, shallots, red, green onion, shellfish)

jumbo lump fresh crabmeat, garlic, chilies, shallots, red onion, wilted arugula, roasted roma tomatoes, scallions, preserved lemon, shrimp stock, butter • 32

• **seafood risotto** • (gf, contains garlic, shellfish)

butter poached new bedford dry pack scallops, local shrimp, white truffle oil, black summer truffles, fresh asparagus, shiitake mushrooms, white wine, garlic, cream, parmigiano reggiano, lemon zest, arborio rice • 38

• air •

• **vietnamese poussin** • (spicy, gf, df, contains shallots, garlic, green onions)

local sumter, s.c. all natural, farm raised young chicken, cooked sous vide with fresh chilies, garlic, lemongrass, red boat© nuoc mam, lime, cilantro, and e.v.o., seared, served with coconut jasmine rice and sweet chili sauced vegetable • 28*
(due to the cooking style and quality of the meat, you will see red, it is NOT undercooked, the poussin is fully cooked via sous vide first, which actually pasteurizes it before it is seared)

• **buttermilk fried chicken** • (contains garlic, onion)

local sumter, s.c. all natural, farm raised young chicken, quartered) marinated in buttermilk and spices for 24 hours, deep fried and served with italian macaroni and cheese, cole slaw • 26

• **duck breast** • (gf, contains garlic, onions, shallots)

cherry wood smoked, cooked sous vide to medium rare, (slightly warm red center), seared, finished with a veal and cherry-port demi-glace, fig molasses, brown rice, black barley, daikon radish seed, currants, 'sous vide' baby carrots with agave • 34
(due to the cooking style and quality of the meat, medium through well is not an option)

• **lacquered duck** • (gf, contains soy, garlic)

roasted ½ duck with a chinese five spice-hoisin-honey-grand marnier glaze, coconut jasmine rice, sweet chili vegetable • 28

• vegetarian/vegan •

• **spicy spaghetti** • (spicy, can be made vegan, contains garlic, shallots, red, green onions)

mushrooms, asparagus, artichoke, wilted arugula, oven semi-dried tomatoes, red pepper, garlic, chilies, shallots, red onion, scallions, preserved lemon, vegetable stock, butter • 21

• land •

• **usda graded prime c.a.b. dry aged beef** • (gf, df) ⚠

(check with your server on cut, age availability and accompanying sides)
(only 2% of beef is graded prime in the u.s.)

*dry aged in-house in our state-of-the-art dry aging cabinet
with a temperature, humidity and ultraviolet lighting system*

(steaks will be seared to medium rare, medium through well is not an option)

• **filet mignon** • (gf) ⚠

center cut, upper choice, black angus tenderloin,
*seared at 550°, gorgonzola picante cheese, port, raspberry and
veal demi-glace reduction, two potato mash, grilled vegetable* • **38**

(rare, medium rare, medium are an option. med well and well will be butterflied)

• **lamb chops** • (gf, df, contains onions, green onions, garlic)

all natural, grass-fed 1/2 rack of lamb marinated with onion, garlic, molasses,
*orange zest, cilantro, fresh mint, toasted fennel and, sous vide med rare,
(slightly warm red center), grilled, yukon warm potato salad with grilled corn,
green onions, piquillo pepper and smoked paprika aioli, north african harisa* • **34**

(due to the cooking style and quality of the meat, medium through well is not an option)

• **venison chops** • (gf, df, contains onions, green onions, garlic)

*certified cervena red deer, pasture raised, double cut, bone in, cooked
sous vide* to med rare, (slightly warm red center), seared, lingonberry-port sauce,
medley of brown rice, black barley and mustard seeds, grilled asparagus* • **46**

(due to the cooking style and quality of the meat, medium through well is not an option)

• **no substitutions please** •

(each entree is carefully paired with a complimenting side)

• **side orders** •

hand cut, twice fried russet potato fries • 4.5

grilled vegetable, evo, lemon zest (check with server) • 8

two potato mash (yukon gold with a touch of sweet potato) • 5

brown rice, black barley, daikon radish seed, peppers, onion, cranberry, currants, rosemary • 4

“i won’t be impressed with technology until I can download food.”

— anonymous

⚠ **raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions please alert management to any life-threatening allergies!**