

perrone's

restaurant • bar



“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 • jim sharp *chef de partie (appetizers) • kenneth gainy*

grillardin/friturier • steve perrone *garde manger • vanessa romo*

mixologists • chris driggers • russell sutton



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!



• caviar service & oysters •



oyster shooters • (fresh shucked oyster of the day)

japanese bloody mary •

haku rice vodka, tomato juice, smoked soy, lime, tosa joyu, wasabi tobiko • **9**

caviar •

american hackleback, russian standard platinum vodka, crème fraiche, sieved egg, chives • **15**

oysters on the half shell • (6) • **25**

fresh oysters • opened to order • ask server for tonight's selection and preparation

caviar & oysters on the half shell • (6) • **89**

fresh oysters • opened to order • champagne mignonette foam • golden osetra caviar

oysters rockefeller • (4) • **22**

spinach • garlic • shallots • berkshire bacon • havarti • pernod • parmesan-butter-panko topping

smoked trout roe and chips • **19**

pappy van winkle bourbon barrel smoked trout roe • crème fraiche • chives • potato chips

caviar 'eggs' • **19**

(2) crème fraiche and chive egg salad stuffed eggs

american hackleback sturgeon caviar • pappy van winkle bourbon barrel smoked trout roe

• **gold service** • **1 oz. royal beluga caviar** • **182**

warm blinis • cape cod sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

• **silver service** • **1 oz. golden osetra caviar** • **140**

warm blinis • cape cod sea salt kettle potato chips

crème fraiche • sieved farm egg • chives • chilled caviar server

platinum service • **vodka & caviar** • **1 oz. golden osetra caviar** • **170**

(6) 1 oz chilled shots of 'russian standard' platinum vodka

warm blinis • cape cod sea salt kettle potato chips • crème fraiche

sieved farm egg • chives • chilled silver-plated vodka and caviar server set

baller service • **upgrade to 1 oz. royal beluga caviar** • **208**

• starters •

- **smoked fish dip** • (a touch spicy, contains dairy, chives)
north carolina trout, mascarpone, horseradish, chives, lemon zest, hot smoked paprika, served with hot sauce and butter-baked old bay saltines • **17**
- **octopus** • (spicy, contains shellfish, dairy, garlic)
sous vide fremantle octopus, chorizo picante - piquillo pepper - yukon potato puree drizzed with evo, fleur de sel and fresh chives • **24**
- **gambas al ajillo** • (a-hee-yo) (slightly spicy, contains garlic, shellfish)
pan seared local shrimp, e.v.o., garlic, fino sherry, butter, lemon, hot chilies, sweet smoked paprika, fresh thyme, italian parsley, fleur de sel, grilled bread • **21**
- **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 • **17**
- **mousse truffee** • (contains garlic, onion, dairy)
chicken liver, pork, duck fat, truffles, sherry, pinot des charentes, accompanied by cornichons, coarse mustard, quickled onions, sliced radishes and toasted baguette • **16**
- **escargot** • (contains garlic, shallots, can be made gf)
imported snails, fresh garlic, shallots, white wine, cognac, parsley and butter served au gratin • **16**
- **pork and kimchi eggrolls** • (spicy, df, contains shellfish, garlic)
fresh ground, berkshire pork collar, ginger, kimchi, korean bbq dipping sauce • **12.5**
- **steak tartar** • (df, contains red onions)
usda prime new york strip, served classic french bistro style, topped with a fresh, local quail egg yolk and toasted french baguette slices • **25**
(add .5 oz kaluga sturgeon caviar • 35)
- **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 • **25**

“fish is the only food that is considered spoiled once it smells like itself.” - p.j. o’rourke

• soup and 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 • 16.5

- **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 • 18

- **caesar** (can be made gf, contains garlic, anchovies)

chopped romaine hearts, house-made anchovy, garlic and pasteurized egg dressing, grated parmigiano reggiano, spanish white anchovies, panko crunch • 15.5

- **anti wedge salad** (contains chives, can be made gf) ⚠

slab of chilled iceberg, (better dressing to lettuce ratio) house-made raw milk 'buttermilk blue' dressing, diced roma tomatoes, smokey nueske's bacon, toasted pork panko crunch • 16

(bread upon request)

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

— julia child

• sea

• fresh catch • (gf, contains shellfish)

our signature butter poached grouper served over black forbidden rice with a sauce of saffron, preserved lemon, shallots, white wine, shrimp stock and cream • 45
(add .5 oz kaluga sturgeon caviar • 35)

• crab cake • (contains green onion, shellfish)

local, jumbo lump fresh crabmeat, pan seared, served on roasted butternut squash puree, wilted spinach, whole grain mustard sauce, micro green garnish • 38
(add .5 oz kaluga sturgeon caviar • 35)



• dry aged salmon • (df, spicy, contains shellfish, sesame, soy, garlic, onion, green onion)

pan seared med rare, finished with a korean apple and pear bbq sauce, served on fried rice, kimchi and pickled cucumber • 39

• land •

• duck • (gf, mildly spicy, contains garlic and onion)

antibiotic and growth hormone free *jurgielewicz duck breast, pan seared, two-potato mash and grilled vegetable. blackberry-port demi-glace • 46*

• * elk tenderloin • (df, contains garlic and onion)

grass fed, pasture raised, *cooked sous vide* to med rare, seared at 550°, lingonberry and port sauce, organic grain medley and grilled vegetable • 58*

• pasta •

• wild boar and beef ragu alla bolognese • (contains garlic, red, onion)

freshly ground wild boar shoulder, prime dry aged beef, prime beef, japanese A-5 and australian wagyu, pancetta and guanciale, garlic, carrots, red onions, white wine san marzano tomatoes finished with a touch of cream, orecchiette pasta with black-peppered ricotta and a gremolata (fresh garlic, parsley, and lemon zest) • 39

• chitarra all 'aragosta • (contains shellfish, garlic, shallots)

fresh chitarra pasta, butter poached maine lobster tail, imported dop tomatoes, garlic, shallots, parmigiano reggiano, pecorino romano, fresh ground pepper, red prawn essence, finished with bottarga, lemon zest, parsley and toasted breadcrumbs • 48
(add .5 oz kaluga sturgeon caviar • 35)

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 • 35

⚠️ • chop house menu • (served à la carte)

all our steaks are graded usda prime only about 2% of beef • steaks are iron seared at 650°

rare: 115°
cool, dark-red center

med-rare: 125°
warm red center

medium: 135°
hot red center

med-well: 140°-150°
hot, pink center

well done: 155°+
no color, no soul

• **16 oz. usda prime ribeye • 68**
well-marbled, from the first 3 chuck end cuts only
(steaks will be seared to medium rare)

• **16 oz. usda prime, dry-aged ribeye • mp**
45 days, well-marbled, from the first 3 chuck end cuts
(steaks will be seared to medium rare)

• **3 oz. A-5 japanese wagyu ribeye (10-12) bms • 95**

certified japanese black wagyu, nakatsu city, oita prefecture, japan

wagyu served with smoked sea salt, fleur de sel, and yakiniku dipping sauce

• **3 oz. A-5 japanese wagyu deckle (10-12) bms • 110**

certified japanese black wagyu, nakatsu city, oita prefecture, japan

(steaks will be seared medium rare)

• **4 oz. A-5 japanese wagyu filet mignon (10-12) bms • 125**

certified kuroge wagyu, iwate prefecture, japan

(steaks will be seared medium rare)

house steak sauce available upon request

• **embellishments •**

port, raspberry, and veal demi-glace • 6

truffle butter • 6 imported sheep's milk roquefort bleu cheese • 6

• **enhancements •**

• **grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5**

• **hand cut, twice fried french fries • (gf) house-made, white truffle aioli • 10.5**

• **roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5**

• **corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5**

• **creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5**

• **two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5**

• **mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5**

• **bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5**

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