



Inside Perilla

## Top That

[Perilla Opens in the West Village](#)

Wednesday, May 9, 2007

Maybe it was his sous chef skills at The Harrison. Or maybe it was his winning performance on *Top Chef*.

Either way there's bound to be something special when Harold Dieterle showcases his culinary art at his much anticipated restaurant, **Perilla**. Conceived with partner Alicia Nosenzo (formerly The Red Cat and The Harrison), perilla, also known as shiso, is an aromatic green, jagged-edged leaf plant from the mint and basil family.

It's also one of the ingredients on the menu offering seasonal American fare. Highlights include: Roasted Local Duckling with Mustard Greens, Mamay Puree and Foie Gras Bordelais; Fiddlehead Fern Ravioli with Sheep's Milk Ricotta, Fava Beans and Shaved Burgundy Truffles; and Crispy Braised Pork Belly with Pea Tendrils, Trumpet Mushrooms and Banyuls-Vanilla Gaestic.

Desserts by pastry chef Seth Caro (Nobu, Chanto) complement the menu. Leave room for both the Smoked Chocolate Cake with Caramel Braised Cherries and Kaffir Lime Ice Cream, and the Sticky Coconut Cake with Basil Watermelon Salad and Perilla Frozen Yogurt.

Two rising chefs for the price of one.

How do you top that?

### **Perilla**

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[perillanyc.com](http://perillanyc.com)