

"La Perla" Bistro

September 22nd 2007

Starters...

Juan's Tortilla Soup, Fresh Cilantro, Avocado...\$6

County Line Little Gem Lettuces

Garlic Caesar Dressing, Garlic Croutons, Parmaggiano Reggiano...\$7

Lollo Rosso Salad

Shaft's Blue Cheese Vinaigrette, House Cured Bacon, Crispy Shallots...\$7

Baby Mixed Green Salad

Herb Vinaigrette and Brie Toast...\$6

Mizuna and Hosui Asian Pear Salad

Candied Pecans, Balsamic Vinaigrette...\$7

Small Plates...

Housemade Potato Gnocchi with Veal Sweetbreads

Chanterelle and Matsutake Mushrooms, Thyme...\$14

Tourchon of Artisan Foie Gras

Housemade Brioche Toast Points, Huckleberry Reduction...\$13

House Made Warm Mozzarella

Ray Yueng's Heirloom Tomatoes, Fresh Basil Pesto, Pine Nuts, Micro Basil...\$10

Pearl Point Kumamoto Oysters on the Half Shell

Mignonette, Fresh Lemon...\$11

Main Courses...

Pan Seared Mediterranean Cobia

Braised Fennel, Tomato Confit, Arugula Pesto...\$25

Roasted Quail Stuffed with Housemade Chicken Apple Sausage

Creamy Steel Cut Oats, Roasted Shallots, Shallot Maple Glaze...\$25

Braised Duroc Pork Shoulder

Creamed Celery, Stewed Jonathan Apples, Roasted Cauliflower

Chris' White Cheddar Sage Biscuit...\$23

Atkins Ranch Leg of Lamb

Smoked Del Rio Rosa Bianca Eggplant, Roasted Peppers, Onion Rings,

Lamb Jus ...\$26

Cast Iron American Hereford New York Steak

Potato Gratin, Brentwood Corn, Wilted Chard, Shaft's Blue Cheese Butter...\$34

Executive Chef Chris Jackson

Chef De Cuisine Brad Cecchi

Sous Chef Branden Rodgers

18% Gratuity on parties of 6 or more