

“La Perla” Bistro

September 22nd 2007

Juan’s Chicken Tortilla Soup, Crème Fraiche ...\$6

Baby Hearts of Romaine Salad

*Creamy Garlic Caesar Dressing, Garlic Croutons,
Aged Parmesan...\$6*

Baby Mixed Green Salad

Herb Vinaigrette and Brie Toast...\$7

Cheese Plate

*Daily Selection of Fine Cheeses, Olives, Candied Pecans,
Fruit Garnish & Toasted Breads...\$10*

Yami’s Chicken Salad Tostada

Tomatoes, Cabbage, Radishes, Avocado, Red Onion, Cilantro, Salsa...\$8

Carved Roast Beef Panini

*Roast Beef, Heirloom Tomatoes, Red Onions & Roasted Peppers, Cheddar Cheese, & a
Pepperoncini Aioli with French Fries....\$9*

Marinated Beet and Arugula Salad

*Candied Pecans, Cypress Grove Goat Cheese, House Bacon, Grilled Chicken,
Sherry Vinaigrette...\$9*

BBQ Pork Sandwich

Smoked Pulled Pork On House Roll, Potato Salad, And Coleslaw...\$9

House Made Gnocchi

Roasted Brentwood Corn, Heirloom Tomato, Slivered Garlic, Basil Pesto, Shaved Parmesan...\$11

Vegetarian Quiche

Fresh Fruit & Mixed Greens, House Vinaigrette...\$9

Painted Hills All Natural Ground Chuck Burger

*Lettuce, Tomato, Caramelized Onion, Pickles, Tillamook Cheddar,
Apple Wood Bacon & Hand Cut French Fries...\$10*

Fish And Chips

Crispy Fried Fish Fillets, with House Made Chips, Tartar Sauce, And Malt Vinegar...\$12

Executive Chef Chris Jackson

Sous Chef Branden Rodgers

Chef De Cuisine Bradley Cecchi

** For Dietary Restrictions or Special Cuisine Requests, Please Inquire with Our Chef*