

PERLA

APPETIZERS

House Cured Salmon

pickled beets, frisee, meyer lemon vinaigrette

14

Organic Baby Lettuce

chef's market selection

12

Tuna

chanterelles, haricot verts, tomato confit, nicoise tapenade

15

Sweet Corn Soup

king crab, chive oil

11

Heirloom Tomato

arugula pesto, buratta, fleur de sel

14

Arugula

roasted baby beets, redwood hill's goat cheese, extra virgin olive oil, meyer lemon

11

Wild Mushrooms

potato galette, chevre, petite herb salad, paprika oil

13

Farmers Market Tomato Soup

crème fraiche, fines herbs

9

Romaine Heart

garlic vinaigrette, olive oil croutons, grana padana

13

ENTREES

Kurobuta Pork

parmesan polenta, wilted arugula, syrah reduction, roasted tomato

30

Wild Alaskan Black Cod

nantes carrots, english peas, chanterelles, meyer lemon aioli

29

Fresh Tomato Basil Capellini

market tomatoes, garlic, fried basil, parmesan bruschetta

21

Shrimp

applewood smoked bacon, english peas, pappardelle pasta, pecorino romano

30

Jidori Chicken

fava beans, sweet corn, tomato confit, roasted chicken jus, potato puree

27

Colorado Lamb

black trumpet crusted, melted leeks, parsnip puree, lamb jus

38

Diver Scallops

bell pepper mousseline, fondant potatoes, mushroom ragout, spinach

32

New York Strip

haricot verts, caramelized cipolini onions, potato puree, sauce poivrade

40

King Salmon

orange cardamom dusted, braised lettuce, fondant potatoes, kumquat gastrique

28

Eggplant

spinach ricotta stuffed, baby heirloom tomato, capellini, herb oil, mushroom ragout

24