http://perlarestaurant.com/images/stories/dinner_menu.jpg

**APPETIZERS**

**Seafood Ceviche  17**  
  
Pickled Red Onion, Sweet Potato, Fried Plantains and Spicy  Creole Sauce  
   
  
**Grilled Squid Stuffed with Merguez  13**  
  
Tomato Cumin Broth  
   
  
**Orecchiette,Taylor Bay Scallops 14**  
  
Andouille Sausage, Cream Sauce  
   
  
**Grilled Shrimp in Coconut Curry Sauce  16**  
  
Risotto Cake and Fried Basil  
   
  
**Fried Oysters 12**  
  
Cilantro Puree, Curried Crispy Onions, Tomato Chutney

**SOUPS**

**CREAMY LOBSTER BROTH 11**

Cognac Cream and Lobster Caviar

**SMOKED TROUT CHOWDER 9**

Chive Crème Fraiche

**Chilled Pea Soup  10**  
  
Maine Lobster Salad

**SALADS**

**Frisée Salad,House Cured Wild Salmon 12**  
  
Honey, Whole Grain Mustard Emulsion, Leek Crostini  
  
   
**Arugula Salad 14**  
  
Spanish Olives, Serrano Ham, Manchego Cheese, and Cherry Tomatoes  
  
   
**Roasted Beet Salad Pancetta Vinaigrette  12**  
  
Basil Pesto, Fresh Mozzarella and Mini Croutons

**MAIN COURSES**

**Pan Roasted Sea Bass  38**  
  
Maine Lobster and Truffle Risotto with Lobster Beurre Blanc  
  
   
**Surf and Turf  75**  
  
Grilled 8oz Filet Mignon with a Bacon Port Reduction, Baked 12oz Lobster Tail with a  
  
Fine Herbs Beurre Blanc, Truffle Mashed Potatoes, and Wild Mushrooms  
   
  
**Spicy Seared Tuna with Szechuan Peppercorn Sauce  35**  
  
Red Lentil Ragout and Cherry Tomatoes  
   
  
**Fennel Dusted Diver Scallops  32**  
  
Truffle White Bean Stew with Apple wood Smoked Bacon  
   
  
**Grilled Swordfish Steak, Green Papaya Slaw 35**  
  
Forbidden Rice and Local Root Vegetables  
   
  
**Pan Seared Snapper, Cucumber Pineapple Chutney   29**  
  
Puerto Rican White Rice  
   
  
**Baked Lobster Tail with Lobster Beurre Blanc  45**  
  
Sautéed Swiss Chard, Melted Leeks, and Truffle Mashed Potatoes  
   
  
**Atlantic Pollock Coconut Curry Sauce    30**  
  
Masala Mash, Crispy Kale   
   
  
**Grilled Dorado Cilantro, Parsley and Basil Jus  31**  
  
Yucca Cake and Tomato Salad  
   
  
**Grilled 8oz Angus Filet Mignon, Bacon Coffee Jam  39**  
  
Roasted Garlic Mashed Potatoes and Mushroom Ragout  
   
  
**Roasted Double Lamb Chops over Lentil Stew  39**  
  
Slow Grilled Vegetables Marinated in Spanish Olive Oil and Aged Cherry  
   
  
**Chicken and Dumplings   28**  
  
Potato Gnocchi, Calabaza, Young Carrots and Truffle Pan Jus  
   
  
**Vegetable Cutlet Macadamia Tarragon Butter 25**  
  
Roasted Vegetables and Parsley Sauce

**CHEF’S TASTING MENU**

**THREE COURSES 40**

WITH WINE PAIRING 55

**FIVE COURSES 65**

WITH WINE PARING 85