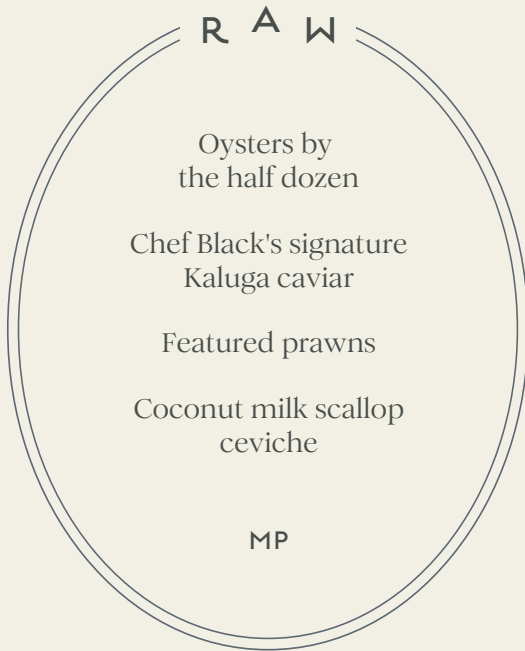


# PERLE MESTA

“Possibility Cuisine” refers to a style of cooking that explores and embraces the endless possibilities of ingredients, flavors, techniques, and cultural influences.



## TASTING

Brick-fired roasted baby scallops with garlic, lemon and parsley	12
Parmesan and truffle fried okra with crisp candied lamb belly	15
Iberico ham, grilled milk bread, rosemary garlic aioli	16
F5 Kobe beef, bay scallops, black truffle smoked trout roll aioli, crispy calamari	20
Butter bean and tomato with grilled Caribbean Indian Roti	11
Spiced plantain chips with ranch garlic aioli and mango soca aioli	11

## SALADS

Oven-roasted golden beets, burrata, grilled peaches, crispy walnuts, fermented shallots, arugula, fried anchovies, tangerine dressing	20
Cured bluefin tuna, crispy sunchoke, romaine hearts, ginger, dehydrated strawberry, triple-milk garlic chips	24
Burrata cheese, peach and pecan romesco, local tomatoes, sourdough chips	22
Radicchio, romaine heart, roasted cashew caesar dressing, manchego cheese	18

<b>P</b>	Mushroom and truffles	23
<b>I</b>	Tomato, buffalo mozzarella, fresh basil, sea salt	17
<b>Z</b>	Mozzarella, parmesan, pecorino, salted figs	18
<b>A</b>	Chicken and goat cheese	17

## ENTRÉES

Sorghum-glazed sea bass with crispy pearl black rice, citrus beurre blanc	39	Master select brick oven roast steak with annatto coconut peppercorn sauce, charred carrots and duck fat pomme frites	65
Citrus fennel-dusted scallops, parsnip cream, blood orange reduction, butternut squash vinaigrette	32	Venison, thyme and rosemary potatoes, vidalia onion brandy jus	40
Pan-seared hake, beetroot ink pasta, cockle clams, roasted red pepper saffron broth, cornbread hush puppy	38		
Belgian artichokes, asparagus, roasted butternut squash, mushrooms, truffle pasta, corn and celery root nage	27	4 oz Rangers Valley Australian wagyu striploin score 7 with truffle bone marrow whipped potatoes + 25 per additional oz	100
Lavender duck with wild mushroom cream	43		