

DINNER AT THE PEARL

STARTS

SOUP

CHEF'S CHOICE 7 / 4 WITH MAIN

CANDIED DUROC PORK BELLY

GINGER AND SAKE BRAISED BABY BOK CHOY / ORANGE ZEST 10

CLAMS IN RED SAUCE

TOMATO AND FENNEL RAGOUT / TORN AND GRILLED BAGUETTE / PARMIGIANO 13

SALMON TARTARE

POMMES GAUFRETTES / LA MILPA LETTUCE / LEMON VIN 9

CUBAN CIGARS

SPICE-BRAISED PORK / BLACK FOREST HAM / SWISS CHEESE / MOJITO MUSTARD 9

ARTISANAL DOMESTIC AND IMPORTED CHEESE

SEASONAL FRUIT / BAGUETTE 16

ORGANIC BABY LETTUCE

SEASONAL FRUIT / MIREPOIX / TAHINI-HERB VIN 8 / 5 WITH MAIN

CAESAR SALAD

BABY RED AND GREEN ROMAINE / WHITE ANCHOVY / PARMIGIANO 8 / 5 WITH MAIN

POMMES FRITES

SAN DIEGO SEA SALT / TELlicherry PEPPERCORN / AIOLI 6

PEARL HOT WINGS

CRUDITE / BLUE FONDUE 10

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MAINS

BEEF

CARAMELIZED BRANDT TOP SIRLOIN / GRILLED RADICCHIO / SMASHED YUKON GOLDS / SHAFT'S BLEU FONDUE 25

PORK

PAN ROASTED KUROBUTA BONE IN PORK CHOP / VERMONT CHEDDAR TWICE BAKED RUSSET / ORGANIC VEG 23

BIRD

PAN ROASTED HALF JIDORI CHICKEN / WHIPPED POTATOES / SEASONAL VEG / ROSEMARY MUSTARD PAN SAUCE 20

FISH

SKIN-ON CYPRESS ISLAND SALMON / GRILLED BABY POTATOES AND ASPARAGUS / DILLED LEMON CRÈME FRAICHE 20

PASTA

FRESH DAILY 18

VEGETARIAN

SEASONAL RISOTTO 14

BURGER – BEST IN TOWN

HOUSE GROUND BRANDT BEEF / SMOKED GOUDA / CARAMELIZED ONION / POMMES FRITES 15

MERCY OF THE CHEF

SPONTANEOUS 4-COURSE MEAL / DARE TO BE IMPRESSED / AVAILABLE BY RESERVATION OR ASK YOUR SERVER STARTS AT \$65 PER PERSON

SIDES

SEASONAL RISOTTO 7

SEASONAL ORGANIC VEGETABLES 7

BAGUETTE AND BUTTER 3

VERMONT CHEDDAR TWICE BAKED RUSSET 6

ON YOUR PLATE: FOR YOUR HEALTH AND ENJOYMENT, OUR CUISINE IS LARGELY SOURCED FROM LOCAL AND REGIONAL FARMS, RANCHES, MARKETS AND FISHERIES THAT COMMIT TO HUMANE AND SUSTAINABLE PRACTICES.