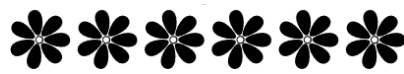


PEARL

MOTHERS DAY BRUNCH



SMALL PLATES

CRISPY-FRIED CALAMARI
spicy sambol cream
11

SAVORY CHICKEN
wild mushrooms, giant white beans,
black truffle vinaigrette
9

BLEU CHEESE TENDERLOIN STRIPS*
sauteed with garlic, port and demi-glace
12

TUNA TARTARE*
cucumber, radish, wasabi tobiko,
sesame wontons
12

GOAT CHEESE CROSTINI
warm laurel chenal with tapenade,
crispy crostini
8

BRUNCH

SERVED WITH HOUSEMADE FRITTERS,
JJ'S RUSSET POTATOES O'BRIEN AND FRESH FRUIT

CLASSIC EGGS BENEDICT
canadian bacon, poached eggs, hollandaise sauce,
15

BRIOCHE FRENCH TOAST
vanilla-custard batter, apple-smoked bacon, maple syrup and fresh fruit
15

HAM AND VEGETABLE SCRAMBLE
Cure 81 ham, Yukon gold potatoes, peppers, sweet onions and mushrooms
15

DUNGENESS CRAB OMELET
mushrooms, green onions, Beecher's cheese curds
17

SMOKED SALMON SCRAMBLE
fresh minced chives
16

SOUP & SALADS

BUTTERNUT SQUASH BISQUE
maple creme fraiche
8

EGGLESS CAESAR
garlic-anchovy dressing, rustic croutons
8

HOUSE SALAD
bibb lettuce, fresh tomatoes, Oregon bleu cheese vinaigrette
7

BABY SPRING GREENS
organic baby lettuces, fresh herbs, seasonal garnishes, champagne vinaigrette
8

LUNCH ENTREES

STEAK SANDWICH*
pan-seared tenderloin with shallots, garlic, Oregon bleu cheese, tomatoes, crispy onions,
17

WILD MUSHROOM RISOTTO
porcini broth, reggiano parmesan, truffle oil
15

CHOPPED SALAD
grilled chicken, salumi sopressata, artisan cheddar,
corona beans, scallions, basil, tomatoes, bleu cheese vinaigrette
14

SEAFOOD SALAD*
grilled and chilled shrimp and scallops, avocado, hard-cooked egg, tarragon-louie dressing
16

CEDAR-PLANKED SALMON FILET*
butter-braised asparagus, orange butter sauce
18

DUNGENESS CRAB CAKES
stone-ground mustard sauce, frisee-apple salad, warm bacon vinaigrette, house cut fries
19

We support local farmers and use organic and sustainable products when available.

** Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness.*