

# PEARL

## SMALL PLATES & SALADS

### SAVORY CHICKEN

wild mushrooms, giant white beans, black truffle vinaigrette  
10

### TEMPURA

seasonal vegetables and shrimp with soy-dashi stock  
11

### STEAMED PENN COVE MUSSELS

Salumi sopressata, fresh herbs, garlic-wine broth  
10

### GOAT CHEESE CROSTINI

warm Laura Chenel chevre with tapenade, crispy crostini  
9

### CRISPY-FRIED CALAMARI

spicy sambol cream  
12

### SMOKED SALMON

potato cakes, crème fraiche, fennel salad  
12

### SPICY TUNA TARTARE\*

cucumber, radish, wasabi tobiko, sesame wontons  
12

### PAN-SEARED TIGER PRAWNS

hot spices and garlic butter sauce  
12

### BERKSHIRE PORK SLIDERS

Pearl style KYA barbecue sauce  
10

### DUNGENESS CRAB CAKE

stone-ground mustard sauce, frisee-apple salad,  
warm bacon vinaigrette, house cut fries  
14

### HALF SHELL OYSTERS\*

Kusshi, Penn Cove WA, shiso-cucumber mignonette  
14

### SEARED HUDSON VALLEY FOIE GRAS\*

raspberry demi, black cherry compote, buttered brioche crouton  
19

### BUTTERNUT SQUASH BISQUE

maple crème fraiche  
8

### HOUSE SALAD

bibb lettuce, fresh tomatoes, Oregon bleu cheese vinaigrette  
8

### BABY SPRING GREENS

organic baby lettuces, fresh herbs, seasonal garnishes, champagne vinaigrette  
8

### ROASTED HEIRLOOM BEETS

Humboldt Fog chevre, extra virgin olive oil, micro beet greens  
8

### EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons  
8

*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.*

# PEARL

## HOUSE SPECIALTIES

### BERING SEA SABLEFISH\*

honey-miso marinade, namya broth, dungeness crab dumplings  
33

### SNAKE RIVER FARMS WAGYU SIRLOIN\*

bleu cheese fritters, Yukon gold potatoes, demi, fresh herb salad  
30

## ENTREES

### CHICKEN PAPPARDELLE

fresh pasta, wild mushrooms, creamy porcini broth, reggiano parmesan  
22

### PAN-ROASTED FREE-RANGE HALF CHICKEN

marsala-porcini jus, cipollini onions, smashed potatoes  
24

### WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan, truffle oil  
22

### BROILED DUCK BREAST\*

chili spice rub, organic carrots, roasted fig jus  
25

### DUNGENESS CRAB CAKES

stone-ground mustard sauce, frisee-apple salad,  
warm bacon vinaigrette, house cut fries  
27

### CHEF'S CIOPPINO\*

shrimp, shellfish, salmon, whitefish and tuna, garlic-tomato broth,  
red pepper rouille, olive toast  
25

### SEARED WEATHERVANE SCALLOPS\*

saffron risotto with spring vegetables  
28

### ALASKAN HALIBUT FILET\*

soft poached with bacon, potatoes, manila clams, cream, butter, chives  
35

### CEDAR PLANKED KING SALMON\*

spring onions, peas, asparagus, herb butter sauce  
32

### GRILLED BONELESS KUROBUTA PORK CHOPS

parmesan polenta, broccolini, brown sugar glaze  
24

### BRAISED BONELESS SHORT RIBS

housemade yukon gold gnocchi, aromatic vegetables  
30

### CENTERCUT BLACK ANGUS FILET MIGNON\*

hand-cut tenderloin, green peppercorn demi, caramelized onion smashed potatoes  
36

## SIDES

### HOUSE CUT FRIES

truffle-parmesan or bleu cheese fondue  
7

### CREAMY POLENTA

5

### CARMELIZED ONION SMASHED POTATOES

5

### EGGPLANT PARMESAN

6

### GRILLED WASHINGTON ASPARAGUS

7