

PEARL

SALADS & SMALL PLATES

HOUSE SALAD

bibb lettuce, radishes, bleu cheese vinaigrette
8

BABY GREENS

seasonal garnishes, champagne vinaigrette, goat cheese crostini
8

WILD ARUGULA

valencia oranges, dates, champagne vinaigrette, bleu cheese crostini
8

EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons
8

BUTTERNUT SQUASH BISQUE

maple crème fraîche
8

SAVORY CHICKEN

wild mushrooms, giant white beans, black truffle vinaigrette
11

TEMPURA

seasonal vegetables and shrimp with soy-dashi stock
12

STEAMED PENN COVE MUSSELS

bacon, savory herbs, garlic-wine broth, garlic toast
11

GOAT CHEESE CROSTINI

warm Laura Chenel chevre with tapenade, crispy crostini
10

CRISPY-FRIED CALAMARI

spicy sambol cream
12

SMOKED SALMON

potato cakes, crème fraîche, fennel salad
12

SPICY TUNA TARTARE*

cucumber, radish, wasabi tobiko, sesame wontons
12

PAN-SEARED TIGER PRAWNS

hot spices and garlic butter sauce
13

BERKSHIRE PORK SLIDERS

Pearl style KYA barbecue sauce
12

DUNGENESS CRAB CAKE

roasted pepper remoulade, celery root-apple salad
14

½ SHELL OYSTERS*

Kusshi, Deep Bay, BC, shisho-cucumber mignonette
17

SEARED HUDSON VALLEY FOIE GRAS*

brioche french toast, spiced pear compote, herb salad
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.*

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 herbs
32

ENTREES

CHICKEN PAPPARDELLE

fresh pasta, wild mushrooms, creamy porcini broth, reggiano parmesan
23

PAN-ROASTED FREE-RANGE HALF CHICKEN

wild mushrooms, natural jus, smashed potatoes
25

WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan, truffle oil
23

BROILED DUCK BREAST*

chili spice rub, glazed Chinese broccoli, orange-anise demi
25

DUNGENESS CRAB CAKES

red pepper remoulade, celery root-apple salad,
house cut fries
28

CHEF'S CIOPPINO*

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

SEARED WEATHERVANE SCALLOPS*

saffron risotto, butternut squash, herb butter, lemon
28

PETRALE SOLE FILET*

fried caper vinaigrette, roasted heirloom beets
30

ALASKAN KING SALMON*

cedar-planked, bacon-braised swiss chard, goat cheese, giant white beans
32

GRILLED BONELESS KUROBUTA PORK CHOPS

parmesan polenta, broccolini, brown sugar glaze
24

MERLOT BRAISED BONELESS SHORT RIBS

housemade gnocchi, aromatic vegetable broth, horseradish gremolata
30

CENTERCUT PRIME 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

SMASHED POTATOES

caramelized onions
5

CRISPY ONION RINGS

tempura style, JJ's dipping sauce
7

SAUTEED ESCAROLE

6

BROCCOLINI

sauteed with garlic
7