

# 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

## SUNDAE SUPPER \$15 ENTREES

### GRILLED BONELESS KUROBUTA PORK CHOPS

parmesan polenta, broccolini, brown sugar glaze

### WILD MUSHROOM RISOTTO

porcini broth, reggiano parmesan, truffle oil

### CHICKEN AND DUMPLINGS

free-range chicken, savory vegetables, dumplings, cream sauce

### BEEF STROGANOFF

merlot braised wagyu sirloin tips, mushrooms, onions, demi glace, sour cream

### CHEF'S CIOPPINO\*

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

## ALWAYS AVAILABLE

### 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

### 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

### 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

### 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