



June Featured Restaurant: Pearl

05.27.10

By Taylor Krueger



Pearl is a locally owned, independent restaurant, proud of its local roots and boasting an extensive wine collection of 200 labels and 40 wines by the glass.

"We have a strong commitment to customers and workers of the restaurant," said owner Mikel Rogers. "We specialize in contemporary Northwest cuisine with seasonal and local products that support our neighborhood."

Voted "Best Happy Hour" by the Bellevue Downtown Association, Pearl's urban lounge appeal, extensive wine collection, signature cocktails and draft beers make it the go-to gathering spot in Lincoln Square. Pearl uses sustainable ingredients and takes every opportunity to incorporate produce from local farmers. Customers keep coming back for entrees such as Chicken Pappardelle, Bering Sea Sablefish, Grilled Boneless Kurobuta



Pork Chops and Center-cut Black Angus Filet Mignon.

Annually, the Washington Restaurant Association partners with the Washington Wine Commission and awards a restaurant with the WRA Wine award. This year Pearl beat out more than 57 restaurant applicants for the award.

“Winning the Washington Restaurant Association Wine award was a pleasant surprise,” said Rogers, “and it was very meaningful to us.”



Restaurants that applied for the award were required to carry more than 100 bottled wines with 40 percent being from Washington.

With raves from media such as the Seattle Times, 425 Magazine and Seattle Post Intelligencer, it's certain Pearl has become a Bellevue favorite.



<http://www.dinenw.com/article/june-featured-restaurant-pearl.html>