

[Table & Contents](#)

November 14, 2008

Pearl is one-of-a-kind in Bellevue's Lincoln Square

By [Cody Ellerd](#)

NWsource restaurants columnist



Pearl opens tonight in Bellevue, bringing what chef/co-owner Bradley Dickinson says is a much-needed independently owned dining option to a downtown shopping area flush with restaurant chains.

The former executive chef of Schwartz Brothers Restaurants (Daniels Broiler, Chandlers Crabhouse) and partner Mikel Rogers, a veteran of the hotel and hospitality industry, are launching a spread that is sure to turn a few heads.

Pearl is a 7,800-square-foot restaurant in Lincoln Square that Dickinson describes as sexy, chic and urban. The menu will focus on local, seasonal ingredients with a refined air.

There's a seared Hudson Valley foie gras with spiced pears, tayberry jam and buttered brioche croutons; pan-roasted free-range crispy chicken with wild mushrooms, natural jus and shoestring potatoes; and mushroom risotto with porcini broth, locally foraged mushrooms and shaved parmesan.

Happy hour is twice daily: from 3 to 6 p.m. and 9 p.m. until close. Appetizers, normally \$8-\$15, are half off, as well as half off all specialty cocktails, tap beers and a whopping 35 wines by the glass. Lunch service is expected to begin Nov. 18.

What's your take on Pearl? E-mail cellerd@gmail.com.



<http://www.nwsourcE.com/entertainment/restaurants/blog/pearl-one-kind-bellevues-lincoln-square>