

PEARL

Contact: Heather Jensvold
Wilson Public Relations
(206) 838-8977

HeatherJ@tamarawilson.com

FOR IMMEDIATE RELEASE

BELLEVUE'S NEWEST DINING OPTION REVEALED NOV. 14

Pearl brings its luster and Contemporary Northwest spin to Lincoln Square

BELLEVUE, WASH.—Adding to the independent culture of Bellevue's growing roster of dining and entertainment options, Pearl Bar & Dining will open Nov. 14 in Lincoln Square. Northwest natives and longtime restaurant professionals **Bradley Dickinson** and **Mikel Rogers** spurred the creation of the **200-seat, 7,800-square-foot** restaurant and bar. Their equally local and independent spin on Pearl's menu and aesthetic celebrates the foods, people and culture of the region.

Dickinson is Pearl's executive chef as well as its co-owner. He's planned a delicious and approachable menu steeped in the seasonality and availability of Northwest ingredients culled from farmers, fisherman and foragers. Look for appetizers and small plates such as **Kimchee Beef** with housemade sweet pickles; **Pan-seared Tiger Prawns** with hot spices and garlic butter sauce; **Kurobuta Pork Sliders** hamlin style; **Dungeness Crab Cake** garnished with a shaved fennel and apple salad; and **Seared Hudson Valley Foie Gras** with spiced pears, tayberry jam, and buttered brioche croutons. Ample salad options include **Willie Greens Farms baby arugula** with Salumi sopressata, Chukar cherries and warm balsamic vinaigrette; and roasted **Heirloom Beet Salad** with watercress, Greek feta, and citrus vinaigrette.

Mouthwatering, regionally-inspired entrées abound. Aromatic and juicy **Juniper braised Kurobuta Pork Shoulder** with warm potato salad, fennel and arugula; buttery **Bering Sea Sablefish** with honey-miso marinade, namya broth and Dungeness crab dumplings; and **Grilled Halibut Filet**, wilted spinach and foie gras vinaigrette. Meat options deliver with **Grilled Wagyu Sirloin Steak** with rosemary salt, caramelized onion smashed potatoes; **Creekstone Farms Black Angus Filet Mignon** with green peppercorn demi, caramelized onion smashed potatoes; **Pan-roasted Free-range Crispy Chicken** evokes homespun comfort with wild mushrooms, natural jus and shoestring potatoes; and **Braised Boneless Short Ribs** are sided by creamy polenta and Willie Greens Organic Farm baby carrots. Pearl's perfectly cooked al dente **Mushroom Risotto** featuring Porcini broth, and locally foraged mushrooms, and shaved parmesan is a delicious vegetarian option. Dessert lovers will devour the **warm Butterscotch Sundae** prepared with housemade butterscotch.

Robust meals receive fitting wine options at Pearl. Its opening wine list will have roughly **200 labels** and **40 wines by the glass**. Northwest wineries from Washington and Oregon comprise 70 percent of the total list. Among the local favorites are Guardian Cellars, Stevens Winery, DeLille Cellars and Betz Family Winery as well as revered growers who've become producers. The remainder includes legendary benchmark wines (such as Bordeaux and Champagne producers) and innovators from Western Australia to Alentejo, Portugal. The Pearl bar will also feature classic cocktails and signature beverages.

Design elements include tactile and **lustrous surfaces and upholstery**, a large, **teardrop glass sculpture** at the front entry, and contemporary art from Mark Sheinkman. The **80-seat lounge** area includes a bar, bistro tables, a lounge area with low sofas and tables, and a raised, sheer-veiled seating option for a small party. A similar cozy spot looms in the main dining room, where tables and banquette seats are punctuated by a chef's exhibition table that seats eight. Pearl's two private dining areas can be veiled with a sheer drape to draw in some of the main dining room's energy or closed off with a heavier velvet curtain, if full privacy is desired.

Pearl is located in the Eastside's premier entertainment destination, Lincoln Square, and is the center's only restaurant to offer valet parking, accessed through The Westin directly across from the Pearl entrance. Pearl is also within walking distance to Bellevue Square, The Westin, Hyatt Hotels, The Bellevue Art Museum, and downtown Bellevue for those on foot. Located at 700 Bellevue Way NE, Suite 50, Bellevue, Pearl will open for dinner (Sun.-Thurs. 4-10 p.m., Fri.-Sat. 4-11 p.m.) and twice daily happy hour (3-6 p.m., 9 p.m.-close). Lunch service will begin Nov. 18 (11 a.m. – 3 p.m.) with brunch offerings on the weekends. Full restaurant hours Sun.-Thurs. 11 a.m. – 12:30 a.m., Fri.-Sat. 11 a.m. – 1:30 a.m. Complimentary parking in Lincoln Square available after 5 p.m. or with validation. Phone 425-455-0181 or learn more at www.PearlBellevue.com.

###