PEARL

DINNER PRIX FIXE

SUNDAY - THURSDAY | 4:00 PM - 8:00 PM

$44.95 PER PERSON

APPETIZER

Carrot-Ginger Soup
topped with baby carrots & frizzled carrots
gluten-free & vegan

Oyster Point Baked Oysters
havarti, bacon, spinach & leeks

Macadamia Hummus
grilled pita, olives, celery & pineapple

Burrata & Salt-Roasted Beets | Additional $4
baby arugula, butternut squash, red onion, basil oil & balsamic glaze

Hot Garlic Mussels | Additional $4
mussels sautéed with garlic, olive oil, crushed red pepper, plum tomatoes, white wine, fresh parsley & pecorino

ENTRÉE

Fig-Glazed Chicken
figs, spring vegetables & smoked cheddar scalloped potatoes

Sesame-Ginger Salmon
grilled 8 oz. salmon fillet, steamed jasmine rice, stir-fried bok choy, shiitake mushrooms, water chestnuts & shaved carrot

Steakhouse Burger
fresh blend of black angus chuck, brisket & short rib, peppered bacon, sharp cheddar & onion rings

Lemon-Pepper Swordfish | Additional $7
clams, broccoli rabe, white beans, garlic & potato

Cabernet-Braised Short Rib | Additional $7
spring vegetables & twice-cooked fingerling potatoes

DESSERT

Key Lime Pie
served with key lime gelato
gluten-free

Triple Chocolate Mousse
amarena cherries, chocolate lollipop & whipped cream

Waffle Bowl Gelato
vanilla, chocolate, espresso, pistachio

