



THE PEARL

KITCHEN & BAR

RESTAURANT WEEK | 5 COURSE TASTING MENU

January 18th-February 10th, 2019

\$45/person Tasting Menu

\$65/person W/ Wine Pairing

(regular menu also available)

I

KIMCHI LETTUCE WRAP

crispy pork belly, kimchi, ponzu, wonton crisps



SHRIMP CEVICHE

cucumbers, red onion, tomato, avocado, jalapeno, tomato togarashi chips

II

CAROLINA SHE-CRAB + POPCORN CHOWDER

"palmetto kettle corn", potatoes, fresh she-crab roe

OR

TRADITIONAL WEDGE

red onion, cherry tomato, house made blue cheese dressing, crumbled bacon

III

ACAI BERRY SORBET

IV

MEDITERRANEAN CHICKEN ROULADE + TEXAS REDFISH

*artichoke, kalamatas, feta + goat cheese, honey glazed haricot verts, dijon wine sauce
chargrilled blackened redfish, whipped potatoes, jumbo lump crab, lemon creme, spinach*

OR

PETITE FILET MIGNON + DIVER SCALLOPS

*3oz grilled filet, caramelized shallot + gorgonzolla compound butter, tomatoes, spinach
seared diver scallop, romesco, toasted almonds, gouda grits, asparagus*

V

DOLCE CARAMEL CHEESECAKE

vanilla + nutella swirl, fresh strawberries, chantilly

WINES

SACHA LICHINE ROSE *provence, FRA*

SEA PEARL SAUVIGNON BLANC *marlborough, NZ*

ANCIENT PEAKS RENEGADE RED BLEND *paso robles, CA*

TAYLOR FLADGATE 10 YEAR TAWNY PORT *portugal*