



# THE PEARL

KITCHEN & BAR

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## RESTAURANT WEEK | 5 COURSE TASTING MENU

January 17th-February 11th, 2018

**\$45/person Tasting Menu**

**\$65/person W/ Wine Pairing**

*(regular menu also available)*

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### I

#### KIMCHI LETTUCE WRAP

*crispy pork belly, kimchi, ponzu, wonton crisps*



#### BIG EYE TUNA POKE

*ponzu, pineapple, avocado, sesame, wonton chips*

### II

#### CAROLINA SHE-CRAB + POPCORN CHOWDER

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

OR

#### TRADITIONAL CAESAR

*grilled romaine, croutons, parmesan, housemade dressing*

### III

#### LIMONCELLO SORBET

### IV

#### GROUPEL CASINO + CHICKEN & WAFFLES

*ancient grains, baby spinach, bacon, andouille, criminis, tarragon and whole grain mustard cream sauce, corn bread waffle, free range chicken, jalapeno syrup, roasted corn + red pepper salsa*

OR

#### PETITE FILET MIGNON + DIVER SCALLOPS

*grilled beef tenderloin, cabernet demi, seared diver scallop, romesco, fingerling potatoes, asparagus*

### V

#### NUTELLA 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*