



THE PEARL

KITCHEN & BAR

RESTAURANT WEEK | 5 COURSE TASTING MENU

January 18th-February 9th, 2017

\$35 / PERSON TASTING MENU

\$55 / PERSON W/ WINE PAIRING

(REGULAR MENU ALSO AVAILABLE)

I

KIMCHI LETTUCE WRAP

crispy pork belly, kimchi, ponzu, wonton crisps

or

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

SPINACH + ARUGULA SALAD

pears, red onion, candied walnuts, goat cheese, bacon vinaigrette

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

GRUET BRUT ROSE *albuquerque, NM*

SEA PEARL SAUVIGNON BLANC *marlborough, NZ*

ANCIENT PEAKS RENEGADE RED BLEND *paso robles, CA*

TAYLOR FLADGATE 10 YEAR TAWNY PORT *portugal*