The Pearl

1st Course
Salmon Sashimi
Yuzu Kosho White Soy, Garlic Aioli
Chef de Cuisine Eiren Espanol

2nd Course
Avocado Crostini
Black Garlic Aioli, Cherry Tomato Jam, Honey
Chef de Cuisine Samuel Newhouse

3rd Course
Chirashi
Hamachi, Ikura, Ponzu Gelee
Chef de Cuisine Jacob Antonio

4th Course
Venison Meatballs
House-made Pasta, Pesto White Wine Cream
Chef de Cuisine Jordan Jones

5th Course
Arroz Caldo “Pork Belly”
Tomato Relish, Quail Egg, Crispy Garlic
Chef de Cuisine Kobelyn Guerrero

6th Course
Chocolate Tart
Peppermint Mocha Mousse, Candy Cane Tuile
Chef de Cuisine Keila Mokulehua

7th Course
Earl Grey Cheesecake
Lilikoi Curd, Whipped Cream
Chef de Cuisine Nicole Nacnac

Tasting Menu $35 per person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.