The Pearl

SEPT 24, 25, 26, OCT 1, 3

3 COURSE TASTING MENU
$41 PER PERSON

STARTER

BISQUE OF SWEET POTATO "CAPPUCCINO"

Rich Sweet Potato Bisque topped with
Milk Foam
Crumbled Potato Chips

HOUSE CURED SMOKED SALMON TOAST

Herbed Mascarpone Cream, Tomatoes, Red Onion,
Capers and Arugala Salad

SAVE THE DATES 2025!

STUDENT MENU

October 8, 9, 10
December 3, 4, 5

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

ENTREE

BEEF WELLINGTON

Filet Mignon wrapped in Puff Pastry with
Mushroom Duxelles
Boiled Potatoes, Carrots and Zucchini
Red Wine Demi Glace

HOUSE MADE FRESH LINGUINE VONGOLE

Manila Clams, Tomato Basil Butter Cream,
Pesto Oil

GRILLED FRESH CATCH OF THE DAY WITH MANGO SALSA

Couscous Kale Salad

DESSERT

STRAWBERRY CHANTILLY TARTLET

Strawberry Curd, Fresh Strawberries,
Chantilly Cream

COCONUT HAUPIA CAKE

White Chiffon Cake with Coconut Pastry Cream
Fresh Vanilla Whipped Cream and Haupia Topping

BEVERAGES

BREWED COFFEE, DECAFFEINATED COFFEE, PEARL'S SELECTION OF HOT TEAS, OR UNSWEETENED ICED TEA