The Pearl

NOVEMBER 19, 20, 21

3 COURSE TASTING MENU
$41 PER PERSON

STARTER

OYSTERS DUET

Oysters on the Half Shell - Ikura Ponzu Mignonette
Kaki Katsu Sando - Oysters Panko Fried -
Creamy Louie Remoulade

SHOT OF SOUP AND SALAD

Shot of our Housemade Carrot Vichyssoise
Boston Butter Lettuce Wedge
Roasted Lemon Vinaigrette

SAVE THE DATES 2026!

SPRING SEMESTER

starts on January 23rd

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

CHICKEN BALLOTINE

Mom's Holiday Milk Bread Dressing
Sauce Supreme and Cranberry Compote

SLICED GRILLED DELMONICO STEAK

Roasted Vegetable Medley, Pommes Puree
Madeira Reduction

MAHIMAHI WITH SHRIMP AND HOUSE GRITS

Grilled Mahimahi on House Grits
Topped with Shrimp Creole

DESSERT

CHOCOLATE "LAVA CAKE" SOUFFLE

Housemade Ice Cream

WARM TOFFEE BANANA BREAD

Warm Housemade Banana Bread
Served with Rich Toffee Sauce
Housemade Ice Cream

BEVERAGES

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