



The Pearl

APRIL 1, 2, 8, 9

3-COURSE PRIX FIXE MENU
\$41 PER PERSON



STARTER

CLASSIC FRENCH ONION SOUP

Gruyere Crouton

THE PEARL'S CHARCUTERIE PLATE

House Smoked Cold Smoked Salmon
Herbed Mascarpone Cheese Spread
Big Island Smoked Meat Tapenade
Stone Ground Mustard Aioli
Green Apple Honey Drizzle
Candied Pecans and Cheese Slice



SAVE THE DATE

STUDENT MENU

April 29, 30, May 1

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

GRILLED BEEF MEDALLION

Waianae Root Vegetables
Sauce Periqueux

SABLEFISH BOURRIDE

Mussels and Kauai Shrimp
Provencal Vegetables



DESSERT

WARM CINNAMON APPLE PUFF PASTRY TARTE TATIN

Cinnamon, Apples, and Brown Sugar
Creme Patisier

RUM RAISIN BREAD PUDDING

Vanilla Creme Anglaise and Warm Toffee Sauce



BEVERAGES

BREWED NORTH SHORE BLEND COFFEE,
BREWED DECAFFEINATED COFFEE,
THE PEARL'S SELECTION OF HOT HERBAL TEAS, OR
UNSWEETENED PASSIONFRUIT ICED TEA

