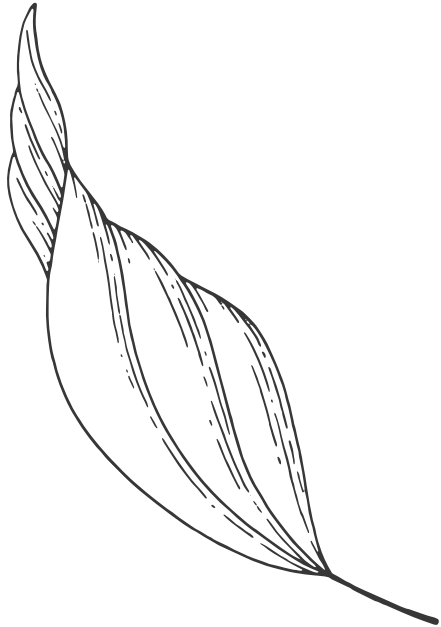




The Pearl

SEPT 4, 9, 10, 11, 16, 17, 18

3-COURSE PRIX FIXE MENU

\$43 PER PERSON



STARTERS

MUSHROOM CRUSTED SCALLOPS

cauliflower puree, waimanalo mushrooms, pickled shallots

LOCAL BEET AND TOMATO SALAD

macadamia nut, avocado, cucumber, saba vinegar,
microgreens



SAVE THE DATES 2026!

STUDENT MENUS

October 7, 8, 9

December 2, 3, 4

\$49

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



ENTREES

KAUAI SHRIMP RAVIOLI

sea asparagus-tomato relish, calamansi emulsion,
balsamic reduction

RAS EL HANOUT SPICED PORK TENDERLOIN

bourbon carrot puree, bacon jam, brussel sprouts,
natural jus

HAMAKUA MUSHROOM RISOTTO

carnaroli rice, parmesan espuma, herb oil



DESSERT

CHOCOLATE BUDINO

candied macadamia nuts, vanilla bean cream

MANGO PAVLOVA

lemon curd, seasonal fruit, lime zest



BEVERAGES

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

