

THE PEARL

RESTAURANT WEEK MENU THREE COURSES \$80

SEPTEMBER 28TH- OCTOBER 1ST



FIRST COURSE

HAMACHI CRUDO

watermelon, tomato, cucumber
sudachi vinaigrette, shiso, mint

GREEN SALAD

avocado, citrus, umeboshi vinaigrette

LOBSTER RANGOONS

traditional sweet & sour

HERITAGE PORK DUMPLINGS

ginger, scallion, red chili oil
sesame crunch



SECOND COURSE

WAGYU NY STRIP STEAK

szechuan au poivre
house fries

ROASTED CHICKEN

yakitori sauce, green onion
carrot, ginger

GRILLED BRANZINO

sherry soy vinaigrette
radish + herb salad

MUSHROOM UDON

coconut, garlic oil
black truffle



DESSERT

DOUBLE CHOCOLATE
CHUNK COOKIE

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