

PEARL

SUNDAE SUPPER

SMALL PLATES

SAVORY CHICKEN
wild mushrooms, giant white beans,
black truffle vinaigrette
10

SMOKED SALMON
potato cakes, crème fraiche,
fennel salad
12

TEMPURA
seasonal vegetables and shrimp with
soy-dashi stock
11

BERKSHIRE PORK SLIDERS
Pearl style KYA barbecue sauce
10

PAN-SEARED TIGER PRAWNS
hot spices and garlic butter sauce
12

CRISPY-FRIED CALAMARI
spicy sambol cream
12

GOAT CHEESE CROSTINI
warm laurel chenal with tapenade,
crispy crostini
9

TUNA TARTARE*
cucumber, radish, wasabi tobiko,
sesame wontons
12

DUNGENESS CRAB CAKE
stone-ground mustard sauce,
frisee-apple salad, warm bacon
vinaigrette, house cut fries
14

\$5 STARTERS

BUTTERNUT SQUASH BISQUE
maple creme fraiche

HOUSE SALAD
bibb lettuce, fresh tomatoes, Oregon
bleu cheese vinaigrette

EGGLESS CAESAR
garlic-anchovy dressing, rustic croutons

\$15 ENTREES

CHEF'S CIOPPINO*
shrimp, salmon, whitefish and tuna, simmered in garlic-tomato broth, with red pepper rouille and olive toast

WILD MUSHROOM RISOTTO
porcini broth, reggiano parmesan, truffle oil

GRILLED BONELESS KUROBUTA PORK CHOPS
parmesan polenta, broccolini, brown sugar glaze

PAN SEARED BONELESS CHICKEN BREAST
marsala-porcini jus, cipollini onions, house cut fries

CLASSIC POT ROAST
chuck roast simmered with aromatic herbs, vegetables and Yukon gold potatoes

DUNGENESS CRAB PENNE
garlic cream sauce, parmesan, wild mushrooms and garlic toast

ALWAYS AVAILABLE

THE BURGER
prime ground chuck, brioche bun, Tillamook cheddar, lettuce, tomato,
aioli and crispy onions
10

DUNGENESS CRAB CAKES
stone-ground mustard sauce, frisee-apple salad, warm bacon vinaigrette, house cut fries
27

BERING SEA SABLEFISH*
honey-miso marinade, namya broth, dungeness crab dumplings
32

ALASKAN HALIBUT FILET*
salt-roasted potatoes, bacon, spring onions, green garlic pesto
35

BROILED DUCK BREAST*
chili spice rub, organic carrots, roasted fig jus
25

SEARED WEATHERVANE SCALLOPS*
saffron risotto with spring vegetables
28

CEDAR PLANKED KING SALMON*
spring onions, peas, asparagus, herb butter sauce
32

CENTERCUT BLACK ANGUS FILET MIGNON*
hand-cut tenderloin, green peppercorn demi, caramelized onion smashed potatoes
36

\$20 FEATURED BOTTLES

RED
"O" WINE, RED WINE
COLUMBIA VALLEY, 2007

WHITE
STONECAP CHARDONNAY
COLUMBIA VALLEY, 2006

We support local farmers and use organic and sustainable products when available.

** Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of food-borne illness.*