



Detlef Schrempf, left, and Rob Angel, creator of the game Pictionary, were on hand for the pre-opening party for Pearl Restaurant and Bar on Nov. 13.
Joshua Adam Hicks/Bellevue Reporter

Detlef Schrempf appears at Pearl Bar pre-opening in Bellevue

By [JOSHUA HICKS](#)

Bellevue Reporter Staff Writer

Nov 25 2008, 4:27 PM · **UPDATED**

The special guest wasn't hard to spot as Pearl Bar and Dining hosted a pre-opening reception at Lincoln Square on Nov. 13.

Former NBA star Detlef Schrempf towered over about 175 other partygoers who came to celebrate the latest addition to a Bellevue nightlife scene that is still in its fledgling stages despite recent urban-style development.

The event raised \$4,280 for the Detlef Schrempf Foundation, which supports a host of local charities, as well as Rise N' Shine, a group that provides emotional support for children and teens affected by HIV and AIDS.

"For Pearl to do this says the owners already have the community in mind," Schrempf said. "It shows a good partnership between profits and nonprofits."

Among the other notable guests were Gene Juarez, founder of Gene Juarez Salons and

Spas, and Rob Angel, creator of the game Pictionary.

Pearl replaces the Polynesian-themed chain restaurant Trader Vic's, located across from the Bellevue Westin main entrance on Bellevue Way Northeast.

Guests at the reception hailed the new venue as fitting addition to the area.

"I think this place has a more appropriate feel for underneath Lincoln Square," said Bellevue resident Mark Adams. "It gives the city a bit of the clubby feel that it's been missing."

Added Angel: "I'm never going to Seattle again. There's enough restaurants here now. This is the place to be."

Executive chef Bradley Dickinson says Pearl should be a welcome departure from the mainly-corporate dining options found throughout Bellevue.

"We really felt that the neighborhoods around here could support a restaurant like this with a local operator," he said.

Pearl's Northwest menu features numerous seafood options like slow-roasted Alaskan King salmon and Bering Sea sablefish with Dungeness crab dumplings, as well as highly-marbled meats like Wagyu beef and Kurobuta pork.

The vegetarian fare includes a Matsutake mushroom risotto dish with shaved parmesan and Porcini broth.

Pearl's wine menu offers 200 wine labels, with Northwest wineries representing around 70 percent of the list.

The restaurant buys local whenever possible, which means the baby carrots and arugula come from Willie Green's Organic Farm, and some of the cheeses come from Mt. Townsend Creamery.

Being independent means Pearl has the flexibility to get creative as new foods arrive.

"If someone shows up with wild mushrooms, I want to be able to put them on the menu that same night," Dickinson said.

Pearl seats around 200 guests, with room for around 80 people in the bar area.

The main dining room features an eight-seat exhibition table where diners can request custom-made meals.

Guests also can reserve two private dining sections separated with either sheer drapes – to draw in some of the restaurant's energy – or a velvet curtain for more privacy.

Entrees cost between \$18 and \$39, with most of the starter plates running less than \$10 – although a few, like the seared Hudson Valley foie gras, flirt with the \$20 mark.

Learn more For additional information about Pearl Restaurant, visit

www.pearlbellevue.com or call 425-455-0181.

Find this article at: http://www.pnwlocalnews.com/east_king/bel/lifestyle/35042009.html