

# PEARL

Contact: Heather Jensvold  
Wilson Public Relations  
(206) 838-8977  
[HeatherJ@tamarawilson.com](mailto:HeatherJ@tamarawilson.com)

## FOR IMMEDIATE RELEASE

### **PEARL BRINGS LUSTRE TO BELLEVUE'S DINING SCENE**

*Dynamic new restaurant at Lincoln Square set to open in late fall*

BELLEVUE, WASH.—(Aug. 25, 2008)—In the past three years alone, Bellevue has progressively bolstered its dining and entertainment options to the point one would hardly recognize it at night; this year, Pearl, a new, locally owned and operated independent restaurant, is set to be the crowning jewel to fill a niche in Bellevue's dining scene. Located within the entertainment buzz of Lincoln Square, Pearl debuts in late fall.

The 7,800-square-foot, 200-seat restaurant concept is the brainchild of Northwest natives Bradley Dickinson and Mikel Rogers. Dickinson is well-known in Seattle's restaurant scene by customers and vendors alike as the longtime Executive Chef for Daniel's Broiler, Spazzo and Chandler's Crabhouse. Dickinson has spent nearly 30 years working in and operating restaurants; he has opened establishments as far away as Japan (Chandler's) and was a popular fixture working at the legendary Henry's Off Broadway in the late 80's.

Rogers will oversee the broad scope operation of the restaurant, from budgets and performance reports to hiring key managers, ensuring customer satisfaction and training. Rogers brings to Pearl a high standard in restaurant operations; he has devoted more than 20 years of his career working with esteemed restaurateurs and entrepreneurs such as Robert Rosellini (The Other Place), Carmine Smeraldo (Carmine's), Harry Denton (The Starlight Room, San Francisco), Kimpton Hotel & Restaurant Group, and Noble House Hotels & Resorts.

"Pearl represents a lifelong dream to bring together the best food and drink, an all-star team, and create an engaging surrounding, one that will feed on Bellevue's vibrant energy," Dickinson said. "We're uniquely poised to serve the corporate world, area residents, neighboring hotel guests, and our ever-growing late night crowds; we're looking forward to building loyalty to make Pearl the food and beverage destination of choice across the entire Eastside."

Pearl celebrates the foods, people and culture of the region. An upscale, urban and refined dining experience, its airy dining room and bar are comfortably furnished in a warm and inviting surrounding. Its *Contemporary Northwest* cuisine draws upon locally supplied produce and a menu that reflects seasonality. The Pearl Bar will be a stylish, easy-going scene featuring classic cocktails, a few signature beverages and a rich roster of Washington Wine; expect some 200 by-the-bottle labels and 50 wines-by-the-glass at Pearl.

Minutes from the freeways, Pearl is located in the Eastside's premier entertainment destination, Lincoln Square, and is the center's only restaurant to offer valet parking. Pearl is also within walking distance to Bellevue Square, The Westin, Hyatt Hotels, The Bellevue Art Museum, and downtown Bellevue for those on foot. Pearl will be located at 700 Bellevue Way NE, Suite 50, Bellevue, WA, 98004. More information on Pearl will follow as construction progresses.

###