

PEARL

SEAFOOD & OYSTER BAR

3-COURSE EASTER BRUNCH



FRESH-BAKED LEMON-CURRENT SCONES FOR THE TABLE

whipped honey-butter, raspberry jam

APPETIZER SELECTIONS (select one)

FRESH STRAWBERRIES AND CREAM

NANCY'S ORGANIC HONEY YOGURT
almond granola, blueberries

SPRING GREENS SALAD
seasonal garnishes, champagne vinaigrette

• BRUNCH ENTRÉES •

TRADITIONAL EGGS BENEDICT* cold smoked ham, muffin, hollandaise sauce.	27	KING SALMON FILET* saffron risotto, herb butter sauce, herb salad.	33
MONTE CRISTO SANDWICH double-decker stuffed French toast, turkey, ham, Swiss, berry jam.	28	BISTRO STEAK FRITE* house-made chimichurri, poached eggs, Pearl brunch potatoes, arugula salad.	29
FRIED CHICKEN AND WAFFLES citrus-brine boneless chicken, house-made waffles and maple syrup.	26	DUNGENESS CRAB OMELET* fresh local crab, sautéed mushrooms, green onions, cheddar béchamel.	32
PEARL CHOPPED SALAD chicken, salami, artisan cheddar, scallions, fresh herbs, bleu cheese vinaigrette.	23	KIDS' FRENCH TOAST* (for guests 10 years and younger) maple syrup, bacon, fresh fruit.	10

all prices include fresh-baked pastries and choice of appetizer

ADDITIONAL STARTERS

CRISPY FRIED CALAMARI spicy sambol cream.	12
SMOKED SALMON pappadums, avocado, crispy capers.	14
BAKED GOAT CHEESE house-made tapenade, EVOO, crispy crostini.	11
WILD MUSHROOMS sautéed with garlic, truffle oil, crispy polenta.	12
LOCAL 1/2 SHELL OYSTERS* on ice, champagne mignonette, shucked to order, inquire for today's selection half dozen. full dozen.	18 36

BEVERAGES

SIGNATURE BLOODY MARY Pearl vodka, Demitri's seasoning mix.	10
GRAPEFRUIT MULE Tito's Vodka, grapefruit, lime, ginger beer.	10
PEARL GUAVA MIMOSA Maschio Prosecco, guava puree.	10
FRESH SQUEEZED JUICES orange or grapefruit.	3
FRESHLY BREWED QUEEN CITY BLEND from The Caffe Vita coffee roasting company.	3
STEVEN SMITH TEA uncommonly delicious tea and herbal infusions.	3

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