

PEARL

APPETIZER PLATTERS

(serves 15-20)

VEGETABLE CRUDITE [GF, V]

seasonal vegetables, house-made red pepper aioli or green goddess dressing
65

CHEESE PLATTER [GF, V]

local artisan cheeses, Marcona almonds, seasonal accompaniments
90

PRAWN TOWER [GF]

Jumbo Mexican gulf prawns, spicy cocktail sauce
250

SHELLFISH PLATTER [GF]

jumbo gulf prawns, oyster shooters, Dungeness crab legs (requires 48 hour notice)
250

TEMPURA

seasonal vegetables, shrimp, soy-dashi stock
45

PASSED OR DISPLAY HORS D'OEUVRES (minimum order of 2 dozen per appetizer)

AHI TUNA POKE

garlic, ginger, soy, Sriracha mayo, served in sesame cones
36 per dozen

DUNGENESS CRAB LEGS [GF]

chilled, creamy Dijon sauce (requires 48 hour notice)
48 per dozen

SMOKED SALMON CROSTINI

crème fraîche, crispy capers, lemon zest
28 per dozen

OYSTER SHOOTERS [GF]

Bloody Mary cocktail sauce
28 per dozen

MINIATURE DUNGENESS CRAB CAKES

spicy chipotle remoulade*
42 per dozen

SABLEFISH SPOONS [GF]

Bering Sea Sablefish, honey-miso marinade*
36 per dozen

PAN SEARED PRAWNS [GF]

hot spices and garlic butter sauce
26 per dozen

CRISPY FRIED CALAMARI

spicy sambol cream
18 per dozen

½ SHELL OYSTERS [GF]

fresh, local, champagne mignonette
40 per dozen

BLEU CHEESE TENDERLOIN STRIPS [GF]

sautéed with garlic, port and demi-glace
28 per dozen

WILD MUSHROOM CUPS [V]

warm phyllo cups, truffle essence
24 per dozen

DESSERTS

PLATED DESSERT SAMPLER [V]

(made to order - provide exact quantity)
triple chocolate, butterscotch sundae, and seasonal crème brûlée
16 per person

MINIATURE DESSERTS [GF, V]

select a variety of:
butterscotch sundae, crème brûlée, chocolate mousse cups, triple chocolate, key lime tarts, seasonal berry tarts
36 per dozen

PRIVATE DINING LUNCH MENU SELECTIONS

SALADS

(please select two)

HOUSE SALAD

bibb lettuce, bleu cheese vinaigrette
11

EGGLESS CAESAR

garlic-anchovy dressing, rustic croutons
11

BURRATA SALAD

prosciutto, pears, balsamic, EVOO
12

DUNGENESS CRAB CHOWDER

bacon, onions, sweet corn, potatoes, cream, fresh herbs
12

ENTREES

(please select three)

There will also be a vegetarian option available

GRILLED BISTRO STEAK*

olive oil marinade, house-made chimichurri,
crispy-fried potatoes, grilled roma tomatoes
16

CANADIAN KING SALMON FILET*

French green lentils, root vegetables, red wine jus
MP

PAN-ROASTED CHICKEN BREAST

wild mushrooms, natural jus, house-cut fries
14

WILD MUSHROOMS RISOTTO

bacon, Arborio rice, Italian parmesan, white truffle oil
vegetarian option—may also be made vegan
13

PRIVATE DINING LUNCH MENU SELECTIONS (CONTINUED)

THE CHOPPED

grilled chicken, salami, scallions, tomatoes, artisan cheddar,
fresh herbs, avocado vinaigrette

14

STEAK & BLEU CHEESE SALAD

marinated grilled steak, bleu cheese, bacon,
tomatoes, crispy onions and romaine

16

STEAK SANDWICH

hand-cut Filet Mignon steak strips, shallots, garlic,
bleu cheese, tomatoes, crispy onions, toasted potato bread

16

DUNGENESS CRAB CAKES

preserved lemon aioli, pickled mustard seeds, arugula salad

22

DESSERTS

(please select two)

BUTTERSCOTCH SUNDAE

Madagascar vanilla cream, house made pecan brittle, palmier cookies

10

ESPRESSO CRÈME BRULÉE

whipped cream, chocolate-covered espresso beans

10

BANANAS FOSTER BREAD PUDDING

cinnamon-rum sauce, Madagascar vanilla ice cream

10

TRIPLE CHOCOLATE

chocolate brownie, Valrhona bittersweet chocolate sauce,
white chocolate ice cream, Nutella truffle

10

Our menu changes often to reflect the seasonality of our fresh, locally produced ingredients.
Please ask your private dining coordinator about our latest preparations on seasonal items.