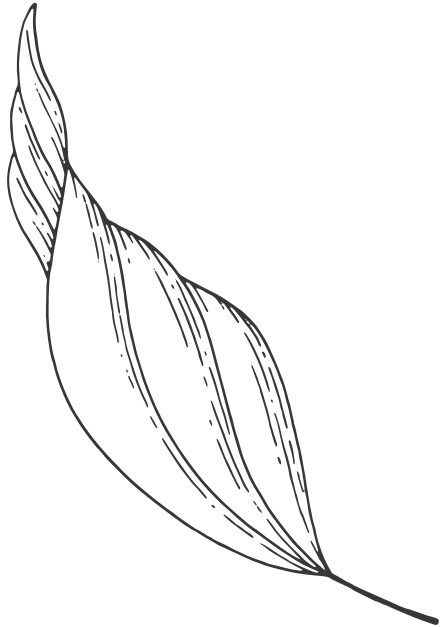




# The Pearl

OCT 30, NOV 4, 6, 12, 13

3-COURSE PRIX FIXE MENU

\$43 PER PERSON



## STARTERS

### **EWA SWEET CORN BISQUE**

abalone, corn relish

### **SWEET LAND FARM GOAT CHEESE TARTINE**

kamuela tomato chutney, seasonal fruit,  
candied orange, honey



**SAVE THE DATES 2026!**

**STUDENT MENU**

December 2, 3, 4

**\$49**

Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions



## ENTREES

### **SMALL KINE FARMS MUSHROOM AGNOLOTTI**

mascarpone, swiss chard, truffle butter, parmesan

### **MAPLE LEAF DUCK DUO**

duck breast, duck confit croquette, beets,  
pomegranate gastrique

### **SEAFOOD CIOPPINO**

clams, mussels, shrimp, scallop, local catch,  
baguette



## DESSERT

### **LILIKOI CREME BRULEE**

whipped cream, seasonal berries

### **CHOCOLATE COULANT**

strawberry coulis, vanilla bean ice cream



## BEVERAGES

BREWED NORTH SHORE BLEND COFFEE,  
BREWED DECAFFEINATED COFFEE,  
PEARL'S SELECTION OF HOT HERBAL TEAS, OR  
UNSWEETENED PASSIONFRUIT ICED TEA

