

Pearl

SNACKS

- Oyster (by the piece), *fermented hot sauce, horseradish, lemon* / 3
Warm Marinated Olives, *citrus peel & rosemary* / 6
Dungeness Crab Baked Ricotta, *green garlic, preserved lemon, spinach, chili, crostini* / 14
Brandade Fritters, *pimenton, remoulade, lemon* / 6

STARTERS

- Halibut Crudo, *strawberries, serrano chile, marcona almonds, nuoc cham, cilantro* / 16
Lamb Tartare, *castelvetrano olives, burnt onion yogurt, pinenuts, mint, sesame lavash* / 15
Chicory Caesar, *crispy prosciutto, roasted garlic croutons, shaved parmesan* / 12
Grilled Monterey Squid, *dill lebane, persian cucumbers, crunchy chickpeas, cilantro* / 15
Little Gems, *roasted beets, avocado, ricotta salata, fried shallots, pink peppercorn & tarragon vinaigrette* / 13
Roasted Cauliflower, *black tahini hummus, green chermoula, almonds, golden raisins* / 11
Broccolini, *tonnato, pickled onion, toasted seeds* / 12
Roasted Baby Carrots, *pistachio-date relish, berbere* / 12

PASTAS

- Handkerchief, *white bolognese, grana padano, black pepper, herbs* / 19
Squid Ink Spaghetti, *bottarga, Calabrian chili, lemon, roasted garlic breadcrumbs* / 20
Potato Gnocchi, *asparagus, english peas, parmesan panna* / 22
Lamb Agnolotti, *smoked cherry tomatoes, basil, nepitella, marash* / 22

ENTREES

- Seared Trout, *grilled asparagus, gribiche* / 27
Grilled Scallops, *chard, butterbeans, spring onions, baby artichokes, romesco* / 29
Duck Leg Confit, *herb salad, shaved fennel, cherries, levain croutons, gastrique* / 26
Kobe Bavette Steak, *snap peas, fingerlings, horseradish crème fraîche, bordelaise* / 29

FAMILY SUPPER

(serves 2-3 people)

Black Garlic Roasted Chicken, *caramelized fennel & onions, herbed couscous with pine nuts, raisins & harrisa*

85

Acme Bread and butter service available upon request / 4

Please let us know if you have any allergies

Please limit payments to up to 4 credit cards. No separate checks.

4% will be added to your check in support of employee benefits