

M E N U

First Course

Fire Roasted Shrimp
with Sweet Corn and White Cheddar Grits, Roasted Pepper Salsa and Poblano-Chili Syrup
12

Pepper Seared Foie Gras
with Gewurztraminer Poached Asian Pear, Roasted Pistachios and Rhubarb-Shallot Jam
17

Crispy Prosciutto and Asparagus Salad
with Oven Roasted Tomatoes Shaved Reggiano and a Lemon Basil Vinaigrette
9

East Meets West Mussels
Prince Edward Island Mussels in a Green Curry and Coconut Broth with Kiffar Lime Leaves,
Thai Chilies, Basil, and Asian Crostini
9

Goat Cheese Ravioli
with Wild Mushroom Hash, Porcini Broth, and Herb Salad
12

Tuna Parfait
Tuna Tartare with Wasabi Tobiko, Mango, Caviar, Lotus Root and Sprout Salad
15

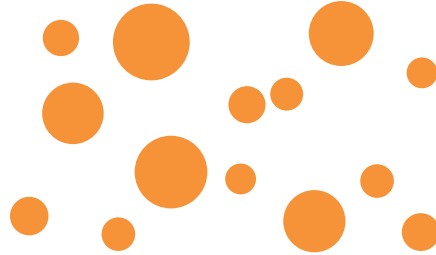
Florida Stone Crabs
with Key Lime Honey Mustard and Drawn Butter
Market Price

Pearl's Crab and Corn Chowder
9

Peruvian White Fish Ceviche
12

Bitter Greens Salad
with Shaved Mango, Spiced Nuts, Maytag Bleu Cheese, and Cranberry-Balsamic
Vinaigrette
9

Sesame Tempura Jumbo Soft Shell Crab
with Cool Cucumber-Mango Mutsio and a Sweet Chili-Soy Dipping Sauce
15



M E N U

Second Course

Garlic and Herb Crusted Lamb Loin
with Caramelized Onion Mash, Baby Vegetable Melange, and Green Peppercorn Sauce
28

Grilled North Atlantic Swordfish
with Roasted Tomato-Fennel Risotto, Mizuna and Meyer Lemon Oil
25

12 oz. Bone-in Veal Sirloin
Stuffed with Prosciutto, Spinach, and Gruyere Cheese,
Sage Smashers, Grilled Asparagus, and a Lemon Chive Sauce
37

Pan Seared Alaskan Halibut
with White Wine Scallion Sauce, Israeli Cous-Cous and Tomato-Caper Gremolata
24

Miso-Marinated Chilean Sea Bass
with Lemon grass Crab Wonton, Grilled Shiitake Salad, and Carrot-Ginger Emulsion
31

Pennsylvania Field of Dreams
Roasted Exotic Mushrooms and Penne Pasta Tossed in a Porcini Broth
with Teardrop Tomatoes, Spinach, and Reggiano Parmesan
15

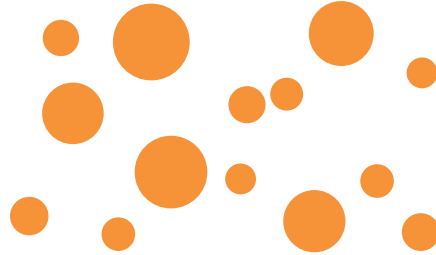
Asian Spiced Tuna Mignon
with Sushi Rice Cake, Yuzu Ponzo, Pickled Ginger-Cucumber Salad
28

Center Cut Angus Filet
with Two Potato and Gruyere Pave, Roasted Onion Compote,
and Lemon Thyme Compound Butter
35

Oven Roasted Chicken Breast
with Sage Whipped Potatoes, Warm Asparagus, Morel Mushrooms and Fava Beans
17

Pan Roasted Scottish Salmon
with Preserved Lemon Watercress Gazpacho, Salmon Keta and Roasted Fingerling Potatoes
20

Executive Chef: Brian Rutherford
Executive Sous-Chef: Brian Cooper



M E N U

Dessert Menu

Carrot Cake Tower
Brown Butter Sauce and Pineapple
9

Gianduga Milk Chocolate Marguise
Chocolate, Vanilla Sauces, Chocolate Twist
9

Warm Apple Charlotte
Caramel Sauce, Cinnamon Ice Cream
9

Vanilla Bean and Berries Creme Brulle Tartlet
8

White Chocolate Fudge Brownie Cheesecake
Raspberry, White Chocolate Ganache
8

Black Pearl
Chocolate quintet
17

Tiramisu
Espresso Caramel Sauce
9

Warm Banana and Chocolate Bread Pudding Tower
With Pecan Wafer and Caramelized Bananas
9

Almond Cookie Bowl
Home Churned Ice Cream or Sorbet
8

Ice Cream

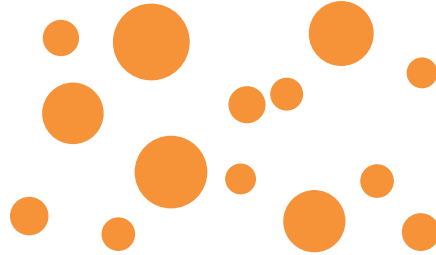
Rum Raisin
Vanilla Bean
Pistachio
Strawberry Swirl
Almond Praline
Cinnamon

Sorbet

Mango
Guava
Coconut Key Lime
Cantaloupe Vanilla-Stoli

*"Other things are just food. Chocolate's chocolate."
Patrick Shene Catling*

Andreia Dolabella
Pastry Chef



M E N U

Caviar Bar

Caviar Served with Traditional Condiments

1 ounce Salmon Roe Keta.....	18.00
1 ounce American Sturgeon.....	24.00
1 ounce Russian Sevruga.....	40.00
1 ounce Russian Oscetra	60.00
1 ounce Russian Beluga.....	80.00

Champagne Cocktails

The Pearl Pear Ecstasy Bellini.....	16.00
Kir Royal.....	18.00
Black Velvet.....	16.00
French 75.....	18.00
Mimosa Miami.....	16.00
Classic Champagne Cocktail.....	16.00
Nikki Beach Bellini.....	18.00

Champagne by the Flute

Cristal.....	64.00
Veuve Clicquot, Yellow Label.....	22.00
Taittinger, "La Francaise".....	18.00
Paul Drouet, Special Reserve "Alain Ducasse".....	14.00

Sparkling Wine by the Flute

Pacific Echo, Brut, California.....	10.00
Roederer Estate, Rose, California.....	10.00

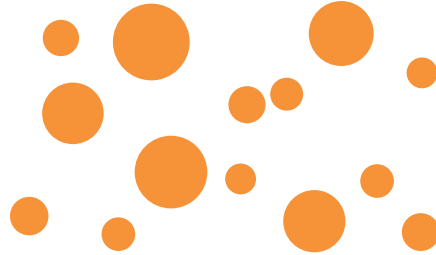
Champagne by the Split

Moet & Chandon, Nectar Imperial.....	19.00
Pommery, "POPS".....	18.00
Piper Hiedsieck, "Baby Reds".....	17.00

Champagnes

Prestige Cuvee Champagne

Louis Roderer, "Cristal", 1984.....	500.00
Taittinger, Blanc de Blancs "Comte de Champagne", 1993.....	350.00
Dom Perignon, 1973.....	780.00
Dom Perignon, 1993.....	300.00
Veuve Clicquot, La Grande Dame, 1993.....	280.00
Bollinger, R.D., 1988.....	235.00
Pol Roger "Sir Winston Churchill". 1988.....	220.00
Salon, "Le Mesnil" Blanc de Blancs, 1988.....	440.00
Piper Heidsieck, "Jean Paul Gaultier" Speciale.....	180.00
Krug Grande, Cuvee'.....	250.00
Nicolas Feuillatte, Palmes D' Or, 1990.....	265.00
Perrier Jouet Fleur de Champagne, 1995.....	250.00



M E N U

Rose

Louis Roederer, "Cristal" Rose, 1993.....	850.00
Taittinger, Comte de champagne, Rose, 1995.....	400.00
Dom Perignon, Rose, 1990.....	600.00
Veuve Clicquot, Rose, Reserve, 1993.....	225.00
Nicolas Feuillatte, Rose, Premier Cru.....	100.00
Perrier Jouet Fleur de Champagne, Rose, 1995.....	280.00

*"Between the crises and the catastrophe, there is always time for a glass of champagne."
-Anonymous French Diplomat*

Vintage Champagne

Moet & Chandon, Brut Imperial, 1995.....	120.00
Taittinger, Artist Collection Series, "Matta", 1992.....	357.00
Bollinger, Grande Annee Brut, 1992.....	190.00

Non Vintage Champagne

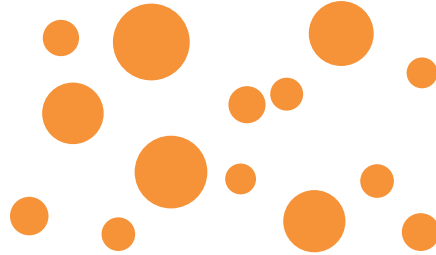
Paul Drouet, Special Reserve, "Alain Ducasse".....	100.00
Henri Abele, Brut.....	100.00
Moet & Chandon, Brut Imperial.....	120.00
Taittinger, "La Francaise".....	120.00
Veuve Llicquot, Yellow Label.....	120.00
Quenandal & Fills, Cuvee, 2000.....	200.00
Louis Roederer, Brut Premier.....	110.00
Bollinger, Special Cuvee.....	110.00
Charles Hiedsieck, "Mis En Cave", 1993.....	125.00
Perrier Jouet, Grand Brut.....	115.00
Piper Hiedsieck, Brut.....	105.00

California Sparkling Wines

Roederer, Estate, "L' Ermitage", 1994.....	85.00
Schamsberg, Blanc De Blancs, 1997.....	60.00
Iron Horse, Rose, 1995.....	65.00
Iron Horse, Russian Cuvee, 1995.....	70.00
Pacific Echo, Brut.....	60.00

Magnums

Perrier Jouet, Fleur de Champagne, Rose.....	450.00
Quenandel & Fils Cuvee, 2000.....	400.00
Dom Perignon.....	600.00
Louis Roederer, Cristal.....	1,700.00
Louis Roederer, Crisal Rose.....	1,770.00
Veuve Clicquot. Vomtage Reserve. 1985.....	500.00
Veuve Clicquot, La Grande Dame, 1990.....	750.00
Veuve Clicquot, Yellow Label.....	250.00
Moet & Chandon, Brut Imperial.....	240.00
Pommery Brut Vintage, 1990.....	245.00
Taittinger "La Francaise".....	380.00
Laurent Perrier Brut.....	240.00
Nicolas Feuillatte, Palmes D'Or.....	510.00



M E N U

Jeroboam

Louis Roederer, Cristal, 1989.....	5,000.00
Perrier Jouet, Fleur de Champagne, 1995.....	800.00
Perrier Jouet, Fleur de Champagne Rose, 1995.....	1,000.00
Veuve Clicquot, Yellow Label.....	600.00
Veuve Clicquot, La Grande Dame, 1990.....	1,500.00
Moet & Chandon, Brut Imperial.....	625.00
Taittinger Brut, "La Francaise".....	600.00
Laurent Perrier, Brut.....	580.00
Nicolas Feuillatte, Palmes D'Or.....	1,500.00

*"I drink it because I'm happy and when I'm sad.
Sometimes I drink it when I'm alone.
When I have company I consider it obligatory.
I trifle with it when I'm not hungry
and drink it when I am.
Otherwise I never touch the stuff
.....unless I'm thirsty."
-Madame Lily Bollinger
Director of Bollinger Champagne*

White

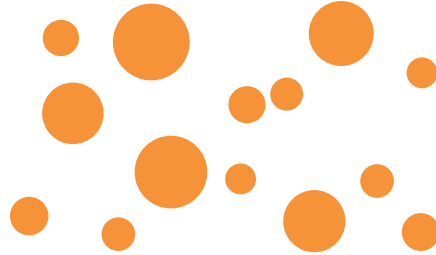
Gewurztraminer "Turckhein", Domaine Zind Humbrecht, Alsace.....	60.00
Pinot Gris, Vieilles Vignes, Domaine Zind Humbrecht, Alsace.....	95.00
Pinot Blanc, Pierres Chaudes, Domaine Julien Meyer, Alsace.....	32.00
Chardonnay, R. Mondavi, Reserve Napa.....	105.00
Chardonnay, Cakebread cellars, Napa.....	95.00
Chardonnay, Grgich Hills, Napa.....	110.00
Chardonnay, Matanzas Creek, Sonoma.....	70.00
chardonnay, Z.D. California.....	78.00
Chardonnay, Raymond Estate, Napa.....	42.00
Chardonnay, Stag's Leap Wine Cellars Reserve, Napa.....	107.00
Pouilly Fuisse, Laboure Roi, France.....	35.00
Puligny Montrachet, Latour, France.....	100.00
Beaune Clos de Mouches, Joseph Drouhin, France.....	165.00
Rully Louis Jadot, France.....	60.00
Terra de Tuffi, Teruzzi, Italy.....	45.00
Pinot Grigio, Santa Margherita, Italy.....	42.00
Viogneir, Jade Mountain, Napa.....	82.00
Viogneir, Calera, Mt. Harlan.....	93.00
Sauvignon Blanc, Mason Cellars, Napa.....	42.00

Rose

Domaine Ott, "Cuvee Marine", Bandol, France.....	60.00
Bonny Doon, Vin Gris de Cigne, California.....	25.00
Regleali Rosado, Sicily.....	25.00

*"In the wilds of Afghanistan we lost our corkscrew
and were forced to live on food and water several days..."
-W.C. Fields*

pearl
restaurant & lounge



M E N U

Red

Chateau Petrus, 1985.....	2,000.00
Chateau Marguax, 1997.....	750.00
Chateau Simard, St. Emilion, 1989.....	68.00
Chateau Cos 'D Estournel, St Estephe, 1997.....	370.00
Cabernet Sauvignon, Mobert Mondavi Reserve, 1997.....	160.00
Cabernet Sauvignon, Altamura, Napa Valley, 1997.....	145.00
Cabernet Sauvignon, Sterling, Napa, 1998.....	85.00
Cabernet Sauvignon, B.V. Geroges De Latour, 1984.....	230.00
Cabernet Sauvignon, B.V. Geroges De Latour, 1986.....	240.00
Cabernet Sauvignon, Silver Oak, Alexander Valley, 1996.....	180.00
Cabernet Sauvignon, Stag's Leap, Fay Vineyard, 1997.....	225.00
Merlot, Sterling, Three Palms Vineyard, 1997.....	127.00
Merlot, Duckhorn. Napa, 1998.....	78.00
Beaune Clos de Mouches, Joseph Drouhin, France, 1997.....	135.00
Pinot Noir, King Estate, Oregon, 1997.....	52.00
Marques De Arienzo, Rioja, Gran Reserva, Spain, 1991.....	56.00
Mas Donis, Capcanes, Tarragona, Spain (Rhone Style), 1997.....	42.00
Cote Rotie, Brune et Blonde, E. Guigal, 1997.....	96.00
Chateauneuf Du Pape, Roger Sabon, Reserve, 1997.....	80.00
Opus One, 1997.....	340.00

*"To make a great wine one needs, A madman to grow the vine,
A wise man to watch over it, A lucid poet to make the wine,
A lover to drink it."
-Salvador Dali*

Sweet Affairs

Danielle, Chocolate Zindandel Port.....	Gls 9.00.....	41.00
Nivole, Moscato D' Asti, Michele Chiarlo.....	Gls 8.00.....	32.00
Kracher, Beerenauslese Cuvee, Austria.....		67.00
Chateau D'Yquem, 1993.....		445.00
Steele, "Late Harvest", Chardonnay.....		60.00

Wine by the Glass

White

Chartron La Fleur, Bordeaux Blanc.....	9.00
Meridian, Chardonnay, Santa Barbara.....	8.00
J. Lohr, Chardonnay, Riverstone, Monterey.....	9.00
The Eyrie Vineyards, Pinot Gris, Willamette Valley.....	9.00

Red

Mas Donis, Capcanes, Tarragona, Spain (Rhone Style)	9.00
Rutherford Ranch, Cabernet Sauvignon.....	10.00
Barbera D'Asti, Michele Chiarlo, 1998.....	9.00
Errazuriz, Merlot, R. Mondavi, Chile, 1999.....	10.00

Rose

Mas La Rouviere Bandol.....	8.00
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"It is the friends you can call at 4 a.m. that matter." -Marlen Dietrich