

BOILER HOUSE

— AT PEARL —

== CULINARIA == RESTAURANT WEEKS

Dinner Menu • \$55/person • August 10–24
Served from 4 p.m. to 10 p.m.

1ST COURSE

Choice of one
Fried Pork Terrine

Chicken liver mousse, apple fennel marmalade

Baby Iceberg Wedge (gf)

Warm bacon, bleu cheese, hard cooked eggs, tomato, cucumber, chives, green goddess dressing

Chilled Crab Gazpacho (agf)

Heirloom tomatoes, cucumber, olive oil, grilled crostini

2ND COURSE

Choice of one

Pan Roasted Scallops (gf)

Carrot risotto, roasted fennel, spicy peanut chile oil

Bistro Steak Frites (gf)

Chimichurri, truffle fries, jalapeño bearnaise

Braised Lamb (gf)

Whipped hominy, sofrito verde, smoked cherry mole

3RD COURSE

Choice of one

Warm Bread Pudding

Bourbon caramel, vanilla gelato

Chocolate Layer Cake (gf)

Chocolate ganache, sea salt

Lemon Berry Semi Freddo (gf)

Italian lemon custard, summer berries

