

Blue Pearl

Pearl Gathering

FAMILY STYLE APPETIZERS

FRIED CAULIFLOWER

Bell Pepper, Truffle Miso Caramel, Bonito Flakes

CHICKEN SATAY

Aromatic Marinade, Spicy Cashew Béchamel
Chili Garlic Edamame

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli, Shaved Scallion

BLUE POINT OYSTERS

Saffron Mustard Aioli, Vietnamese Cucumber Vinaigrette,
Pink Peppercorn Mignonette, Citrus & Horseradish Marmalade

SHRIMP & SCALLOP CEVICHE

Kaffir Lime, Coconut Milk, Thai Basil, Hot Pepper Oil

ENTRÉES (GUEST CHOICE)

CRAB CAVATELLI

Ricotta Cavatelli, Aged Sherry, Blue Crab Bisque

SALMON

Wasabi Whipped Potatoes, Crispy Salmon Skin, Yuzu Mustard Cream

TRUFFLE TSO'S CHICKEN

Crispy Chicken, Bell Pepper, Scallion, Truffle General Tso's Sauce

PRIME SKIRT STEAK

Garlic & Sweet Soy Marinade, Charred Pineapple Salsa,
Chili-Garlic Blue Potato

CAULIFLOWER STEAK

Pan Roasted Cauliflower Steak, Cauliflower Puree, Blue Potato,
Coriander & Orange Emulsion

FAMILY STYLE DESSERT

MANGO MOCHI

Fresh Strawberries, Strawberry Whipped Cream, Strawberry Coulis

THAI TIRAMISU

Amaretto & Espresso Dipped Lady Fingers, Thai Tea & Mascarpone
Mousse, Cocoa Powder

WARM CHOCOLATE CAKE

Soft Center, Coconut Gelato, Miso Soy Caramel,
Brown Butter Toasted Coconut



Chef Peter Botros