

Blue Pearl

Platinum Gathering

FAMILY STYLE APPETIZERS

CRISPY SPICY SHRIMP

Creamy Chili-Yuzu Aioli, Shaved Scallion

FRIED CALAMARI

Fried Cherry Peppers, Piquillo Pepper Romesco

LAMB CHOPS

Togarashi, Pistachio Ajo Verde, Pickled Mandarin

SCALLOPS

Sunchoke Purée, Pink Peppercorn, Crispy Garlic, Szechuan Chili Oil

SHISHITO PEPPERS

Blistered Shishito Peppers, Maple & Gochujang Honey, Crispy Quinoa, Togarashi

WAGYU & SHIITAKE GYOZA

Truffle & Black Garlic Soy, Crispy Shiitake

ENTRÉES (GUEST CHOICE)

FILET MIGNON

Prime Filet Mignon, Wasabi Whipped Potatoes, 3 Onion Marmalade, Bone Marrow Béarnaise

CHILEAN SEABASS

Miso Soy Caramel, Ginger Forbidden Rice, Black Garlic Broccolini

CAULIFLOWER STEAK

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

TRUFFLE TSO'S CHICKEN

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

CRAB CAVATELLI

Ricotta Cavatelli, Aged Sherry, Blue Crab Bisque

FAMILY STYLE DESSERT

TARO CREPE CAKE

Taro Cream & Mille Crepe Cake, Wild Flower Honey

DIAMONDS AND PEARLS

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

SEASONAL CHEESECAKE

NY Cheesecake, Seasonal Compote

WARM CHOCOLATE CAKE

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

Bar Packages Available Upon Request

For groups of 12-25 guests | 2.5 hrs Max Seating



Chef Peter Botros