

# Oyster & Pearl Bar Restaurant

RESTAURANT

**WEEK**

SEPT 25 – OCT 2

**\$40 FOR THREE COURSES**

## 1st Course – Choice of

### Oysters

3 Oysters on the half shell, served with ginger ponzu sauce, tobiko, scallion

### Kale Caesar Salad

Lacinato kale shiffonade, Parmesan, bread crumbs

### Grilled 'Niman Ranch' Sausage

Italian-style sausages served w/whole-grain mustard & g jam

### Spanish-style grilled giant white shrimp

Two wild-caught shrimp, smoked paprika, cumin seed, marinated giant white beans, Spanish chorizo, lime

### Curried Tomato Bisque

## 2nd Course – Choice of

### Cioppino – San Francisco-Style Seafood Stew

Assorted seafood, spicy robust tomato broth

### Wild Scottish Salmon

Pan-Seared, Leeks, shiitake mushrooms, roasted veggies

### Garganelli w/ veggies

Blistered tomatoes, Broccolini, nicoise olives, spicy panna sauce, panko crumbs

### Butternut Squash Ravioli

Creamy-honey sauce, Calabrian chili

### Braised Beef Short Rib Rigatoni

Caramelized onion, short rib reduction sauce, Gorgonzola, aged balsamic



## Dessert – Choice of

Tiramisu

Pistachio-Ricotta Cake

Chocolate-Hazelnut Mousse

