

# CHRISTMAS EVE *at Pearl's Place*

## INSPIRATIONS

**WHITE TIGER PRAWNS | 21**  
*Grilled, Old Bay Garlic Butter*

**PEARL OF AN OYSTER | 22**  
*Served on Ceramic Half Shell, Bacon, Crawfish, Trinity Mirepoix Cream, Parmesan Breadcrumbs*

**CANDIED BACON CLOTHESLINE | 19**  
*House Smoked, Aged Vermont Cheddar, Rosemary*

**ROASTED OYSTER MUSHROOM | 18**  
*Sweet Potato Puree, Brown Butter, Sage*

**PEARL'S BISCUIT BASKET | 4 for 17**  
*White Pepper Gravy, Whipped Peach Honey Butter, Local Preserves*

## SALADS & SOUPS

**PEARL'S SALAD | 16**  
*Little Leaf Farms Leaf Lettuce, Dried Cherry, Crumbled Goat Cheese, Candied Pecans, Maple Balsamic*

**ROASTED BEET SALAD | 17**  
*Little Leaf Farms Mixed Greens, Roasted Beets and Roasted Sweet Potato, Dried Cherries, Honey Herb Ricotta, Honey Balsamic*

**LOBSTER BISQUE | 16**  
*Classic served with Oyster crackers*

## MAIN DISHES

**SHELLFISH & GRITS | 38**  
*Lobster, Clams, Shrimp, Creole Spice, White Truffle Grits, Roasted Corn, Bacon, Green Onion*

**SMOKED PRIME RIB | 45**  
*Roasted Fingerling Potato, Broccolini, Creamed Horseradish*

**MARSALA CREAM PAPPARDELLE | 38**  
*Wild Mushroom, Caramelized Onion, Duck Prosciutto, Marsala, Cream, Parmesan, White Truffle Oil*

**CORNISH HEN | 36**  
*Roasted, Pan Jus, Apple Brandy Reduction, Potato Medallion, Rainbow Heirloom Carrot & Sugar Snap Peas*

**SEAFOOD GUMBO | 38**  
*Gulf Shrimp, Colossal Crab, Lobster, Andouille Sausage*

## CONFECTIONS

**CARAMEL APPLE SHORT CAKE | 14**  
*Waffle Biscuit, Caramel Cinnamon Apples, Whipped Cream*

**EGGNOG CHEESECAKE | 14**  
*Hint of Nutmeg, Cinnamon, Gingerbread Crust*

**CHOCOLATE SIN CAKE | 14**  
*Flourless Chocolate Torte, Raspberry, Whipped Cream - GF*

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have

## WINES BY THE GLASS

### RED

**PINOT NOIR** | 18

*Stoller Family Estate Willamette Valley Oregon 2022*

**RED BLEND** | 18

*Rabble Wine Co. Mossfire Ranch Paso Robles California 2020*

**CARMENERE** | 17

*Escudo Rojo Valle Central Chile 2022*

**CABERNET SAUVIGNON** | 18

*The Calling Paso Robles California 2021*

**BOURBON AGED CABERNET** | 16

*1000 Stories Prospector's Proof CA 2021*

**RIOJA** | 16

*Crianza Bodegas Ontanon Spain 2019*

### WHITE

**PINOT GRIS** | 16

*Chehalem Willamette Valley OR 2023*

**CHENIN BLANC** | 16

*Dry Creek Vineyard Clarksburg CA 2022*

**ALBARINO** | 16

*Martin Codax Rias Baixas Spain 2022*

**VERMENTINO** | 15

*Tenuta Sassoregale Maremma Toscana Italy 2020*

**CHARDONNAY** | 17

*Textbook The Pey Family Sonoma California 2022*

**SAUVIGNON BLANC** | 15

*Lapis Luna North Coast California 2022*

**SAUVIGNON BLANC** | 16

*Yealands Marlborough NZ 2023*

### ROSE & SPARKLING

**ROSE** | 17

*Leos Mediterranee Cuvee Augusta France 2023*

**SPARKLING ROSE** | 13

*Illahe Capitol Fizz Willamette Valley Oregon NV*

**PROSECCO** | 14

*Villa Jolanda Veneto Italy NV*

## COCKTAILS

### HOUSE BARREL AGED

**SUNDAY'S BEST OLD FASHION'** | 17

*A No Muddle, Clean Version. Bourbon, Caramelized Demerara Syrup, Orange & Angostura Bitters. Served on a Rock, Orange Peel, Bourbon Aged Cherries*

**DIXIE SAZERAC** | 17

*Rye Whiskey, Luxardo Maraschino, Ginger Orange Simple Syrup, Peychaud's & Orange Bitters, Served on a Rock, Candied Ginger, Lemon Peel*

**CASA AGED MARGARITA** | 17

*House Blended Tequila, Cointreau, Lime Juice, Agave. Served on the Rocks, Kosher Salted Rim, Sliced Lime*

### PEARL'S WINTER COCKTAILS

**ORANGE & SAGE PEARL** | 17

*Bulleit Bourbon, Orange Juice, Orange Sage Simple, Gentleman's Ice Cube, Garnished with Orange & Sage*

**ROSEMARY BUCK** | 17

*Rosemary Infused Village Vodka, Goslings Ginger Beer, Lime Juice, Candied Ginger & Cranberry Garnish*

**CHOCOLATE OLD FASHIONED** | 17

*Chocolate Bourbon, Cherry Bitters, Demerara, Gentleman's Cube, Orange Garnish*

**BAILEYS BOURBON** | 17

*Milk Punch, Makers Mark, Baileys, Vanilla, Cinnamon, Nutmeg, Cream, Cinnamon Sugar Rim*

**SMOKEY HOT CHOCOLATE** | 16

*Village Bonfire, Mezcal, Hot Chocolate, Dash of Cinnamon & Cayenne, Whipped Cream, Smoked Sea Salt*

**WHITE WINTER COSMO** | 16

*Tito's Vodka, Cointreau, Lime Juice, White Cranberry Juice, Garnished with Sugared Cranberries*

**BLOOD ORANGE MANHATTAN** | 17

*Knob Creek Rye, Blood Orange Simple, Sweet Vermouth, Angostura Orange Bitters, Blood Orange Garnish*

**WINTER POMEGRANATE MARGARITA** | 16

*Tequila Plato, Cointreau, Pomegranate Liqueur, Agave, Lime Juice, Lime Garnish & Pomegranate Arils*