

Cotton Row

RESTAURANT

Pearl & Prime

A Curated Journey of Land and Sea

First Course

choice of

Velvety Lobster Bisque

cognac foam, chive oil

Wagyu Beef Carpaccio

shaved fingerling potatoes, arugula, truffle-horseradish aioli

East and West Coast Oysters on the Half Shell

champagne mignonette, citrus, sea salt

Second Course

choice of

Jumbo Lump Crab Cake

old bay remoulade, pickled vegetables

Maple Glazed California Squab

pan seared breast, leg confit, black garlic, morel jus

Crispy Bourbon-Lacquered Heritage Pork Belly

apple and black pepper jus

Maine Lobster Ravioli

champagne beurre blanc, winter citrus

Main Course

choice of

Butter-Poached Whole Maine Lobster

drawn butter, potato fondant, baby leeks

Bone-in New York Strip

macaroni gratin, creamed spinach, bordelaise

Pan-Seared Wild Striped Bass

creamy risotto, asparagus tips, fennel-citrus emulsion

Braised Short Rib & Rosemary Skewered Shrimp

parsnip puree, haricots verts, cabernet jus

Dessert

choice of

Winter Fruit Tart

honey glaze, almond cream, pistachio dust

Dark Chocolate Torte

salted caramel, chantilly cream, cocoa nib crumble

\$105 per person