



PEARL STREET

CHEF'S TASTING MENU

Eight Courses **120**
Optional Wine Pairing **80**

RAW, CURED, BARELY TOUCHED

CHEF'S SELECTION OF HALF DOZ. OYSTERS 30
apple & jalapeno / shallot mignonette / cocktail sauce (gf)

CHILLED WHITE SHRIMP COCKTAIL 25
smoked trout roe, cocktail sauce, yuzu kosho mayo (gf)

GOLDEN OSETRA CAVIAR 'FRITO PIE' 70
golden kaluga, creme daisy, egg yolk custard, allium (gf)

SEA-CUTERIE FOR TWO 100
Half doz. oysters, 4 shrimp cocktail, tuna crudo,
cured salmon, cultured butter, toasted brioche
... add Golden Osetra Caviar Service **\$55/oz**

MONTAUK FLUKE CEVICHE 30
citrus aguachile, jalapeno, cilantro, cucumber (gf)

SEARED DIVER SCALLOPS 35
sultana raisins, toasted hazelnuts, cauliflower cream (gf)

'BIGEYE TUNA' CRUDO 30
shoyu, kumquat, radish, scallion & chili relish

CURED 'KING' SALMON 25
lightly smoked, everything crumble, cucumber relish,
crispy shallot, capers



PEARL STREET

**Discover our weekly specials,
just ask!**

SAVORY

WAGYU 'ROLL N ROASTER' 35

thin roast beef, goat horn pepper, 'whiz', house condiments
... substitute **maitake** confit (v) available

SAUTEED 'GAMBAS AL AJILLO' 32

smoked paprika broth, garlic, sherry fino, parsley-butter (gf)

LOCALLY BAKED ORGANIC SOURDOUGH 15

cultured butter two ways and pickled veggies (v)

MAITAKE CONFIT & TOASTED FARRO-TO 32

shiitake & truffle cream, 2yr Parm (v)

PB&J TRIANGLES WITH FOIE GRAS GANACHE 24

on milk bread, strawberry smucker's & crunchy jif

SWEET

"COOKIES & MILK" 18

vanilla milk panna cotta and chocolate cookie dough

SEASONAL CHEESECAKE MOUSSE 18

ronnybrook dairy, oat crumble

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness



PEARL STREET

SPARKLING WINE

CÔTÉ MAS, CRÉMANT DE LIMOUX BRUT, NV

bright citrus, white flowers, crisp, delicate bubbles

GL 20 BTL 80

SAUMUR, CHATEAU DE TARGE, EXTRA BRUT ROSE, 22

red berries, creamy, refreshing

GL 20 BTL 80

WHITE WINE

SOALHEIRO, ALVARINHO, 24

citrus, peach, mineral, crisp

GL 20 BTL 80

CHENIN BL., CH. DE CHAINTRES, SAUMUR, 23

piercingly vibrant, quince, limestone

GL 20 BTL 80

SAUVIGNON BLANC, GRAVILLE LACOSTE, 23

lime, grapefruit, guava, crushed rock

GL 20 BTL 80

BICAL/SERCIAL, LUIS PATO, BEIRAS BRANCO, 22

lemon oil, mushroom, apple, yellow flower

GL 16 BTL 64

MARSANNE, DOM. DU BAGNOL, CASSIS, 22

salted peach, ripe melon, white flower

GL 20 BTL 80

MONTAGNY 1ER CRU, CH. DE BUXY 'LES BASSETS', 20

pear, citrus aromatics, medium body

GL 35 BTL 140

RIESLING SPATLESE, NIERSTEINER REHBACH, 17

lemon curd, red peach, finish of mint

GL 19 BTL 76



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ROSE

SANCERRE ROSÉ, DOM RAIMBAULT-PINEAU, 23
citrus, white flowers, elegant

GL 19 BTL 75

ORANGE

SAUV BLANC/SANGIOVESE, FICOMONTANINO, 22
tangerine, anise, chamomile

GL 19 BTL 75

PACINA, 'LA CERRETINA', TOSCANA BIANCO, 21
ripe pear, chamomile, savory herbs

GL 25 BTL 100

LUNE À BOIRE, ORANGE, 22
dried apricot, tea leaf, citrus peel

GL 23 BTL 90

RED

PINOT NOIR, MEYER-FONNE, ALSACE, 23
mineral, spiced, walk in the forest after rain

GL 22 BTL 85

BEAUJOLAIS, DOM. PREBENDE, 23
juicy, summery, easy drinking

GL 15 BTL 55

BEAUJOLAIS, J.P DUBOST, BROUILLY, 21
purple fruits, granite, herbs

GL 18 BTL 70

DOLCETTO D'ALBA, GUIDO PORRO, 'PARI,' 23
plums, graphite, popping acidity

GL 18 BTL 70

IDEAL TINTO, WORLD WILD WINES, 19
red pepper, crushed spice, tomato leaf

GL 18 BTL 72

SYRAH, CH. FONTANES, PIC ST. LOUP, 20
jammy fruit, cracked pepper, olive

GL 18 BTL 70

MERLOT/FRANC, CH. BELREGARD-FIGEAC, 18
red currant, cassis, tobacco, silky

GL 25 BTL 95



PEARL STREET

BEER

GERMAN STYLE PILSNER, THREES VLIET, GOWANUS 12

clean, sweet, hay, herbal hops, verdant

BAVARIAN WHEAT BEER, GRIMM WEISSE, WILLIAMSBURG 12

aromas of spice, banana, and lemon. subtle and rich wheat tartness

FRUITED SOUR, TALEA PEACHBERRY PUNCH, WILLIAMSBURG 13

fresh peach, strawberry, and pink guava, NYC female-founded brewery

IPA, SIXPOINT BENGALI, REDHOOK 6

tropical, super clean, juicy, citrusy, piney hop

UNFILTERED IPA, SLOOP JUICE BOMB, EAST FISHKILL 6

golden, citrus, touch of bitterness on the finish

AMERICAN PALE ALE, HALF ACRE DAISY CUTTER, CHICAGO 12

bright hop aromas of citrus, mango, papaya and evergreen

YUZU GINGER CIDER, SHACKSBURY, VERGENNES VT 8

organic, fresh and zesty with notes of wild honey