



Pearl's New Orleans Kitchen

\$35 Three Course-Dinner Menu

Choose one Item from each section

Appetizers

Mammoth Mushrooms | Mushroom Caps stuffed with fresh spinach, breadcrumbs, garlic and Mammoth Distilling bourbon, bake with parmesan cheese.

Crawfish Croquette | Crawfish tails folded into our homemade cheddar mashed potatoes, rolled in breadcrumbs and deep fried. Served with chipotle aioli.

Entrees

Blackened Salmon Risotto | Blackened salmon, served over a lemon herb and sweet pea risotto. Topped with parmesan cheese.

Grilled Beef Tenderloin | Beef tenderloin served over cheddar grits. Topped with a bourbon demi cream sauce and fried onions.

Desserts

Buttermilk Pie

Praline Brownie Sundae