

# BOILER HOUSE

## — AT PEARL —

### CULINARIA RESTAURANT WEEK 2025

#### JANUARY 18TH-FEBRUARY 1ST

SERVED FROM 5PM TO 10PM  
\$55 PER PERSON

#### 1ST COURSE-CHOICE OF ONE

**CREOLE SHRIMP VELOUTÉ**  
ROASTED CORN, POTATOES, BACON (GF)

**BEETS & BERRIES**  
GOAT CHEESE, PEPITAS, MINT, BALSAMIC (V,GF)

**MINI WEDGE SALAD**  
CUCUMBERS, TOMATOES, HARD-COOKED EGGS,  
BACON, GREEN GODDESS DRESSING (GF)  
**WINE PAIRING: LA BREZZA PROSECCO \$11**

#### 2ND COURSE - CHOICE OF ONE

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**DUCK LEG CONFIT**  
BRUSSELS SPROUTS, TOMATO JAM, PARSNIP PUREE,  
VANILLA BOURBON JUS (GF)  
**WINE PAIRING: FINCAS MALBEC \$11**

**CHILEAN SEA BASS +10**  
BABY POTATOES, CHIMICHURRI, SMOKED TOMATO ROMESCO (GF)  
**WINE PAIRING: SELBACH INCLINE RIESLING \$11**

**SMOKED BEEF SHORT RIB**  
CREAMY POLENTA, THYME, RED WINE GLACE (GF)  
**WINE PAIRING: AUSTIN HOPE CABERNET \$21**

#### 3RD COURSE-CHOICE OF ONE

**PECAN BREAD PUDDING**  
WHITE CHOCOLATE, BOURBON CARAMEL

**DARK CHOCOLATE TORTE**  
CHOCOLATE GANACHE, SEA SALT (GF)

**TIRAMISU CHEESECAKE**  
LADY FINGER CRUST, ESPRESSO POWDER, ITALIAN CHERRIES  
**BECKER VINEYARD PORT \$12**

**SPECIALTY COCKTAILS**  
**MEZCAL MIRAGE \$16**  
MEZCAL, NARANJA LICOR, SIMPLE, LIME

**PERFECT MARTINI \$16**  
GIN, SWEET VERMOUTH, DRY VERMOUTH, LUXARDO LIQUOR