



*Group & Event*

# Private Dining

**Dublin | Bridge Park**

**614.695.6255**

88 N. High Street | Dublin, Ohio 43017

**ThePearlRestaurant.com**

A CAMERON MITCHELL RESTAURANT

*A Well-Polished*

# Culinary Jewel

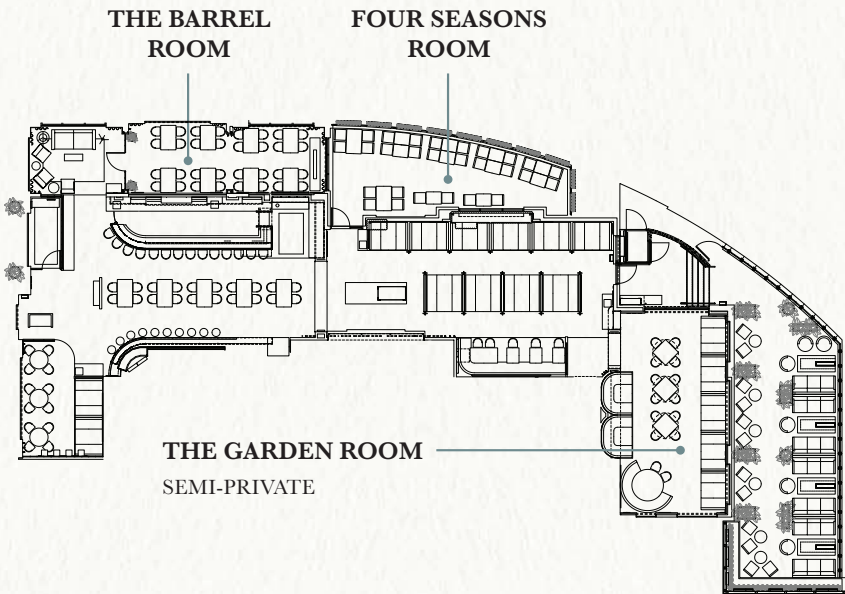
The Pearl is a well-polished culinary jewel that features seasonal seafood, unique shareables, handcrafted cocktails and more in a dining experience influenced by eclectic décor that is stylish and nostalgic. It's a restaurant for people who love food — the kind of food our chefs love to create and enjoy.





## GROUP DINING CAPACITIES

Room	Guests	Sq.Ft.
<b>THE BARREL ROOM</b>	32	286
<b>FOUR SEASONS ROOM</b>	32	315
<b>THE GARDEN ROOM</b> SEMI-PRIVATE	55	100



*Room minimums may apply.*



## APPETIZER OPTIONS

### STARTERS

Served family style

*\*\*One pound serves 3-4 guests*

**JALAPEÑO CORN SPOONBREAD** \$4 per person

**OLD FASHIONED DEVILED EGGS** \$3 per piece

**CHICKEN WING CONFIT** \$18 per pound

**TATER TOTS** \$10 per pound

**DEVILS ON HORSEBACK** \$3 per piece

**OYSTERS ON THE HALF SHELL** \$5 per oyster

**PEEL & EAT SHRIMP** \$38 per pound

**SMOKED SALMON PLATTER** \$60 per platter

*\*one platter serves 8-10 guests*

### SALADS

Served family style

**BEET SALAD** \$6 per person

Apple, Egg, Avocado, Blue Cheese, Buttermilk Dressing

**HARBOR SALAD** \$12 per person

Smoked Scallops, Shrimp, Crab, Red Wine Vinaigrette

**CITRUS SALAD** \$6 per person

Gem Lettuce, Fennel, Goat Cheese, Chili Citrus Vinaigrette

### DESSERT

**BROWN SUGAR PIE BITES** \$3 per piece

**CINNAMON ROLLS** \$4 per piece



## APPETIZER PACKAGE ADDITIONS

### PACKAGE A

\$9 PER PERSON

#### OLD FASHIONED DEVEILED EGGS

Pickle Relish, Mustard

#### TAVERN FRIES

Malt Vinegar Salt

#### SMOKED WHITEFISH SPREAD

Brioche Toast

### PACKAGE B

\$14 PER PERSON

#### CHICKEN WING CONFIT

Maytag Dressing, House Made Arbol Hot Sauce

#### THAI CURRY MUSSELS

Coconut, Sake, Lime

#### N'AWLINS STYLE BAKED OYSTERS

Baguette

### PACKAGE C

\$20 PER PERSON

#### SHELLFISH TOWER

Chef's Daily Selection of Oysters on the Half Shell,  
Peel and Eat Gulf Shrimp, Yellowfin Tuna Crudo, Chilled Lobster Tail,  
House Made Cocktail Sauce and Pickled Horseradish



## LUNCH MENU

**\$55 PER PERSON** *excluding tax and gratuity*

### STARTER

*Your choice of one of the following:*

#### **CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers

#### **CITRUS SALAD**

Gem Lettuce, Chili Citrus Vinaigrette, Pistachio, Goat Cheese

### ENTRÉE

*Choose three of the following to customize your menu:*

#### **CUBAN SANDWICH**

Pork Confit, Sweet Garlic Pickle, Smoked Gouda, Black Bean Stew

#### **CRISPY CHICKEN SANDWICH**

Napa Slaw, Pickled Onion, Red Chile Aioli

#### **ROASTED CHICKEN**

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

#### **SHRIMP AND GRITS**

Kielbasa, Poblano Peppers, Gouda Cheese Grits

#### **HARBOR SALAD**

Shrimp, Crab, Smoke Scallop, Bacon, Crouton, Red Wine Vinaigrette

#### **PUB BURGER**

Cambozola Cheese, Tomato Jam

### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## BRUNCH MENU

**\$45 PER PERSON** *excluding tax and gratuity*

### FAMILY STYLE APPETIZERS

**JALAPEÑO CORN SPOON BREAD**  
**OLD FASHIONED DEVEILED EGGS**

### ENTRÉE

*Your choice of one of the following:*

#### **HAM & CHEESE SANDWICH**

Open Faced, Sunny Side Up Egg, Shaved Ham,  
Gruyere, Strawberry Jalapeño Jam

#### **SHRIMP & GRITS**

Kielbasa, Poblano Peppers, Gouda Cheese Grits, Poached Egg

#### **TAVERN BENNY**

Poached Eggs, House Made Sausage,  
Buttermilk Biscuits, Sausage Gravy

#### **SHAKSHUKA**

Two Spicy Tomato Stewed Eggs, Roasted Peppers,  
Potatoes, Feta, Cilantro

#### **GRILLED CHEESE**

Brie, Pear Jam, Roasted Squash, Arugula Pesto



## DINNER MENU A

**\$70 PER PERSON** *excluding tax and gratuity*

### FAMILY STYLE APPETIZER

#### JALAPEÑO CORN SPOON BREAD

#### STARTER

*Choose two of the following to customize your menu:*

##### **CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers

##### **TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

##### **CITRUS SALAD**

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

#### ENTRÉE

*Choose three of the following to customize your menu:*

##### **ATLANTIC SALMON**

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

##### **SHRIMP AND GRITS**

Kielbasa, Gouda Cheese Grits, Chili Butter

##### **GRILLED CHEESE**

Brie, Pear Jam, Roasted Squash, Arugula Pesto

##### **ROASTED CHICKEN**

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

#### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## DINNER MENU B

**\$80 PER PERSON** *excluding tax and gratuity*

### FAMILY STYLE APPETIZERS

**JALAPEÑO CORN SPOON BREAD**

**DEVILS ON HORSEBACK | TATER TOTS**

### STARTER

*Choose two of the following to customize your menu:*

**CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers

**TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

**CITRUS SALAD**

Gem Lettuce, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

### ENTRÉE

*Choose three of the following to customize your menu:*

**ROASTED CHICKEN**

Romanesco Salad, Fennel, Roasted Potatoes, Natural Jus

**ATLANTIC SALMON**

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

**SHRIMP AND GRITS**

Kielbasa, Poblano Peppers, Gouda Cheese Grits

**BRAISED SHORT RIB**

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

**SEA SCALLOPS**

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## DINNER MENU C

**\$85 PER PERSON** *excluding tax and gratuity*

### FAMILY STYLE APPETIZERS

**JALAPEÑO CORN SPOON BREAD**

**DEVILS ON HORSEBACK | TATER TOTS**

### STARTER

*Choose two of the following to customize your menu:*

#### **CREAMY CLAM CHOWDER**

Chorizo Dust, Oyster Crackers

#### **TAVERN CAESAR**

Egg, Parmesan Brioche Crumble, Radish, Anchovy Dressing

#### **CITRUS SALAD**

Gem Lettuce, Radicchio, Fennel, Chili Citrus Vinaigrette, Pistachios, Goat Cheese

### ENTRÉE

*Choose three of the following to customize your menu:*

#### **ATLANTIC SALMON**

Roasted Cauliflower, Aged Balsamic Vinegar, Cauliflower Purée

#### **REDFISH**

Panko Crusted, Baby Carrots, Parsnip Purée, Cilantro Chimichurri

#### **SEA SCALLOPS**

Corn Purée, Roasted Tomato, Charred Green Beans, Lemon Chili Vinaigrette

#### **STEAK**

12 oz Prime NY Strip, Roasted Broccoli, Loaded Baked Potato

#### **ROASTED CHICKEN**

Cauliflower Salad, Fennel, Fondue Potatoes, Natural Jus

#### **BRAISED SHORT RIB**

Horseradish Mashed Potatoes, Glazed Carrot Root Crop, Ale Reduction

### DESSERT

**AN ASSORTMENT OF FRESHLY BAKED PIES**



## COCKTAILS

*Charged Based on Consumption*

### OLD FASHIONED

George Dickel No. 8, Demerara, Spiced Orange 18

### MANHATTAN

Old Forester, Carpano Antica Sweet Vermouth, Angostura Bitters 18

### GIN THYME

Botanist Gin, Grand Poppy Amaro, Fresh Lime 16

### SUN WILL COME OUT AMARO

Mi Campo Blanco, Roasted Jalapeño Agave, Ginger, Amaro 15

### MOSCOW MULE

Watershed Vodka, Lime Juice, Fresh Ginger, FeverTree Ginger Beer 16

### MOJITO

Bacardi Superior Rum, Muddled Blueberries & Mint 15

### THE CURE

Ketel One Peach & Orange Blossom,  
Guava Passionfruit, Mint, Cava 15

*Punch Bowl for 4 56*

### PALOMA PUNCH

Espolón Blanco Tequila,  
Fresh Grapefruit & Lime, Agave 14

*Punch Bowl for 4 52*

### MARGARITA

Corazón Reposado Tequila, Cointreau, Fresh Lime, Salt 17

### DUKE OF PEARL

Old Forester, Dry Vermouth, Lemon, Earl Grey, Black Pepper 14

### BOURBON. BACON. BOOZY.

Fat-Washed Maker's Mark, Brown Sugar, Peychaud's Bitters,  
Candied Bacon 18



## WINE LIST

### SPARKLING

- Brut Rosé Spumante**, Scarpetta, “Timido,” Italy 60  
**Brut Rosé**, J Sparkling, Russian River Valley, California 96  
**Alcohol-Removed Sparkling**, Mionetto, Veneto, Italy 44  
**Cava**, Brut, Codorníu, “Anna,” Catalonia, Spain 48  
**Blanc de Blancs**, Piper Sonoma, “Select Cuvée,”  
Sonoma County, California 52

### WHITES

- Riesling**, Chateau Ste. Michelle & Dr. Loosen, “Eroica,”  
Columbia Valley, Washington 52  
**Pinot Grigio**, Benvolio, Friuli-Venezia Giulia, Italy 44  
**Soave Classico**, Pieropan, Veneto, Italy 56  
**Sauvignon Blanc**, The Infamous Goose, Marlborough, New Zealand 60  
**Sauvignon Blanc**, Hanna, Russian River Valley, California 56  
**Rosé**, Château de Campuget “Tradition,” Costières de Nîmes,  
Rhône, France 40  
**Pinot Gris**, The Four Graces, Willamette Valley, Oregon 48  
**Chablis**, Drouhin Vaudon, Burgundy, France 72  
**Chardonnay**, St. Francis, Sonoma County, California 48  
**Chardonnay**, Girlan, Südtirol-Alto Adige, Italy 60  
**Chardonnay**, Patz & Hall, Sonoma Coast, California 64

### REDS

- Pinot Noir**, La Crema, Monterey, California 56  
**Pinot Noir**, Cloudline Cellars, Willamette Valley, Oregon 68  
**Toscana**, Antinori, “Villa Antinori,” Tuscany, Italy 56  
**Malbec**, Tamarí, “Reserva,” Mendoza, Argentina 52  
**Rioja**, Cune, “Crianza,” Rioja, Spain 40  
**Zinfandel**, Zanon, “Old Vine,” Dry Creek Valley, California 52  
**Proprietary Red**, Smith & Hook, Central Coast, California 52  
**Cabernet Sauvignon**, Boomtown, Columbia Valley, Washington 60  
**Cabernet Sauvignon**, The Prisoner Wine Company,  
“Unshackled,” California 68  
**Cabernet Sauvignon**, Quilt, Napa Valley, California 80

# *The Perfect Location*

## For Any Event

- Business Meetings
- Sales Presentations
- Holiday Parties
- Anniversary Parties
- Bar and Bat Mitzvahs
- Birthday Celebrations
- Family Gatherings
- Graduation Dinners
- Luncheon Events
- Rehearsal Dinners
- Retirement Parties
- Wedding Parties

**We look forward to helping you create something special.**

Contact our team at 614.695.6255 to start planning today.



The Barrel Room