

Restaurant Week 2024 at The Cultured Pearl



Course 1

(select 1)

Edamame

chilled | salted

Miso Soup

tofu | wakame | scallion

Dim Sum Dumplings

fried | seafood | Chinese mustard sauce | scallion | sesame seed

Seared Tuna

sushi grade | seaweed salad | spicy mayo | sesame seed

Course 2

(select 1)

Thai Green Curry

coconut milk | asparagus | red onion | lime | peanut | chicken or tofu

Korean BBQ

grilled, marinated filet of beef | fried rice | kim dhee | shiso shallot butter | scallion | cilantro | lime | peanut

Tempura Shrimp

3 piece jumbo shrimp | tempura vegetables | steamed rice | sweet soy dipping sauce

Sushi Maki Combo

5 piece nigiri | special roll | spicy tuna

Sashimi Plate

8 pc sashimi | tekka maki

Vegetable Maki Combo

Spicy Lotus | Delaware | Pinatsu

Course 3

(select 1)

Flourless Chocolate Torte

raspberry sauce | fresh berries

Mochi Ice Cream

mango | chocolate | strawberry | green tea | vanilla

Special Dessert

Ask server for tonight's offering

Call for Reservations 302-227-8493 or book online using the Resy app!