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MISS PEARL'S JAM HOUSE OPENS IN OAKLAND'S JACK LONDON SQUARE

Bringing New World Cuisine and Island Sensibility to the East Bay's New Center for Culture, Cuisine and Commerce

The Concept:

Miss Pearl is back – and she's better than ever. Miss Pearl's Jam House, the popular restaurant that once resided at the Phoenix Hotel in San Francisco, is all grown up and has traveled across the Bay to the burgeoning area of Jack London Square.

The Chef Team: Consulting Chef Joey Altman & Executive Chef Robert Barker:

Joey Altman, the original chef who launched San Francisco's Miss Pearl's Jam House in 1989 returns to consult for the menu at the Oakland Miss Pearl's Jam House. Altman will feature highlights from the original menu, with the addition of new, dynamic dishes that transport you to the Islands. Altman is well known for his three-time James Beard Foundation award winning food magazine television show, Bay Café and his two series that appeared on the Food Network: Appetite for Adventure and Tasting Napa.

Executive Chef Robert Barker will be at the helm of the kitchen, working in tandem with Altman to create the menu, incorporating his unique style from his extensive work in some of the most well known kitchens in America. Prior to Miss Pearl's Jam House, Barker was Executive Chef at Bambara in Salt Lake City and the acclaimed Demi Epicurious in Austin, Texas. He was also Executive Sous Chef at Emeril's in New Orleans and held chef responsibilities at three Wolfgang Puck properties: the Wolfgang Puck Cafe in Las Vegas, Wolfgang Puck Food Company and Granita Restaurant in Malibu, CA. Barker began his culinary journey in 1984 in New Orleans where he came up through famed restaurants Arnaud's, Sazerac Restaurant and Louis XVI Restaurant.

Food Program:

New World Island-inspired cuisine transports you to the sandy beaches and clear blue waters of your last vacation (or at least the one you dream about). The food is exciting and dynamic with highlights from the original Miss Pearl's menu such as the Crispy Catfish Fingers, Black Eye Pea Fritters and Jumbo Sea Scallops in a Potato Crust, as well as new additions such as, Island Gazpacho and tongue-in-cheek small plates, including the Mini Skirts with Nice Buns (skirt steak sliders). A raw seafood bar, wood oven for roasting fish and meats, as well as a rotisserie will be featured to recreate the Jamaican "Jerk" tradition of barbecuing meats, seafood and vegetables.

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The Designer & Design: Michael Brennan (La Table, Domaine Chandon, Cortez):

Reminiscent of a grand mansion located on a tropical island, Oakland's Miss Pearl's Jam House is an update and reincarnation of the original San Francisco design by Shawn Hall. Swaying palm trees line the exterior, inviting you through Miss Pearl's front door and into her living room. "Cabinets of curiosity" as Brennan puts it, flank the room – hinting at Miss Pearl's mysterious origins, but never fully revealing her identity. Each room elicits different design motifs, but hold true with the overall island theme, clad in abalone shell walls with LED backlighting, recycled glass and heavy, rich fabrics, shell chairs covered in pearl essence and reconditioned light fixtures with various brass instrument bases. Ceiling fans wave breezily through the space, above a herringbone floor and a bar-top that transcends you to the ocean floor with a clear resin base that gives way to Brennan's sunken treasure of sparkling jewels, shells, and antique trinkets.

Operations Team:

Joie de Vivre Hospitality has re-interpreted the original concept of Miss Pearl's Jam House and reinvented it for today's food savvy diners and culinary tourists. Miss Pearl's is uniquely situated in the heart of Jack London Square alongside the newly renovated Waterfront Hotel. The Joie de Vivre team is partnering with ownership group Ellis Partners in their renaissance of Jack London Square on this vital & dynamic restaurant & hotel.

Beverage Director & Drink Program: Geoffrey Perry

Born & raised on O'ahu where he first started his bartending career, Geoffrey Perry is transforming his Hawaiian island cocktail style to the lighter style of the Caribbean at Miss Pearl's. Perry will bring back the whimsical fun of the original Miss Pearl's Jam House with classics like the Shark Attack, Rum Runner, and the infamous JELL-O Shots. Perry will also feature specialty drinks from the Islands such as the Bermuda Rum Swizzle and the Pain Killer as well as various Sangrias, Infused Rums, Rum Punches, Mojitos and Aged Sipping Rums.

The Vitals: Hours & Location

Breakfast	(Monday – Friday): 7am – 10am
Weekend Brunch	(Saturday & Sunday): 8am – 4pm
Lunch	(Monday – Friday): 11:30am – 3pm
Dinner	(Sunday – Thursday): 5:30pm – 10pm (Friday & Saturday): 5:30pm – 11pm
Bar Menu	(Daily): 11:30am – 12 Midnight

Miss Pearl's Jam House is located in the Waterfront Hotel | One Broadway, Oakland, CA 94607 | 510.444.7171 | <http://www.misspearlsjamhouse.com>

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