

WELCOME TO PESCE RESTAURANT

NEW YEAR'S EVE 2010

1

- *Mixed Green Salad w/ Goat Cheese & Walnuts and Our House Vinaigrette
- *Caesar Salad w/ Boqueron anchovy, Garlic Crouton & Fresh grated Parmesan
- *Spaghetti squash & Beet Salad w/ Leek Vinaigrette
- *Chestnut Soup
- *Lobster Bisque

2

- *Assorted Oysters w/ Caviar Vinaigrette
- *Smoked Salmon w/ Pear Chutney and Crème Fraiche Aioli

3

- *Grilled Calamari filled w/ Shrimp and Seasonal Vegetables
over Sauteed Spinach w/ Black Ink Sauce
- *Crispy Brandade Tempura w/ Saffron Aioli
- *Mussels in Spicy Ginger Coconut Cream

4

- *Wild Mushroom Lobster Risotto
- *Seared Scallops w/ Sweet Potato & Brussel Sprouts and Port Wine Reduction
- *Black Cod w/ Hen of the Woods Mushrooms & Potato Puree and Mushroom Jus
- *Butterfish w/ Baby Bok Choy & Sun-dried Tomato Cous-cous
in Lobster Broth
- *Whole Branzino pan seared w/ Ratatouille
- *Walnut crusted Rack of Lamb w/ Roasted Potatoes, Asparagus and Mint
drizzled in Red Wine Sauce
- *Duck Breast w/ Wild Rice Pilaf & Spinach and Madeira Sauce

5

- *Assorted Desserts

**Enjoy a three course, prix fixe menu from above by choosing one item each from sections 1, 4 and 5 for \$40 per person. Add wine pairings for an additional \$25.

**OR, have a five course, prix fixe by choosing one item from all sections above for \$70. Add wine pairings to this menu for another \$40.

There are no substitutions. If you choose to not pick from these options, you may order from our a la carte menu.