

Welcome to Pesce Restaurant
Happy Valentine's Day 2012

- ♥ Mixed Green Salad w/ Goat Cheese & Walnuts and Our House Vinaigrette
- ♥ Caesar Salad w/ Boqueron anchovy, Garlic Crouton & Fresh grated Parmesan
- ♥ Beet salad w/ Apple Confit, Goat cheese, Endive & Red Wine Vinaigrette
 - ♥ Dungeness Crab Soup w/ Jumbo Lump Crab Meat
 - ♥ Chestnut Soup w/ Smoked Trout
 - ♥ Assorted Oysters w/ Caviar Vinaigrette
 - ♥ Smoked Fish Plate with Eel, Salmon, and Trout



- ♥ Tuna Tartare over Seaweed in a Citrus Soy glaze
- ♥ Mussels w/ White Wine OR Spicy Coconut Ginger Cream Sauce
- ♥ Crab cake w/ Red & Gold Beet Salad & Wasabi Mayo
- ♥ Crispy Fried Calamari, Mango Aioli & Hot Sauce
- ♥ Squid & Octopus Sauté with Fennel, Onion and Tomato in Squid Ink Sauce



- ♥ Cod served over Crab Hash w/ Lobster Veloute
- ♥ Seared Scallops w/ Sweet Potato Timbale, Haricot Vert & Apple Brandy Jus
- ♥ Monkfish w/ Cannellini Bean & Bacon Stew and White Anchovy Vinaigrette
- ♥ Pear & Apple Lobster Risotto with Gruyere Cheese
- ♥ Whole Branzino pan seared w/ Sautéed Spinach and Mushrooms
- ♥ Butterfish over Sauté of Broccolini & Spaghetti Squash w/ Sea Urchin Cream
- ♥ Duck Breast w/ Wild Rice Pilaf & Spinach and Sour Cherry Sauce
- ♥ Filet of Beef Tenderloin w/ Asparagus & Turnip Puree over Red Wine Foie Sauce



- ♥ Assorted Valentine Selection of Desserts

Choose one (1) item from each of the four courses above for \$55.

Add wine pairings to each course for an additional \$30.

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