

# PESCE

## COLD APPETIZERS

<b>Seafood Martini</b> jumbo lump crabmeat, lobster & shrimp with Napa cabbage, avocado & hearts of palm	17
<b>Classic Shrimp Cocktail</b> Creole spiced, served with remoulade & cocktail sauces	15
<b>Oysters on the Half Shell</b> a 1/2 dozen fresh seasonal oysters accompanied by mignonette & cocktail sauces; see server for today's oyster varieties	15
<b>Smoked Salmon</b> rosettes atop crisp potato latke garnished with salmon roe & dill crème fraîche	13

### SUSHI

<b>The Kirby Roll</b> Spicy tuna, topped with peppered tuna, avocado, ponzu sauce & sesame oil	12	<b>Tiger Eye Roll</b> Smoked salmon, cream cheese & jalapeño, in soybean paper & tempura fried	10
<b>Pesce Roll</b> Lobster, crab & avocado topped with ponzu sauce	17	<b>White Dragon Roll</b> Salmon, tuna, white fish & avocado, tempura fried	13
<b>Rocket Roll</b> Soft shell crab, cucumber, masago, cream cheese, wrapped with unagi & avocado, topped with eel sauce & a hint of orange	11	<b>Rainbow Roll</b> White fish, yellowtail, shrimp & avocado	12
<b>Caterpillar Roll</b> Eel, cucumber & avocado	11	<b>Holley Roll</b> Smoked salmon, crab, cucumber, avocado & cream cheese topped with eel sauce & sprinkled with tempura crunch	12

Full Sushi Menu available upon request

## HOT APPETIZERS

<b>Spicy Buffalo Calamari &amp; Shrimp</b> crispy, fried & spiked with Crystal hot sauce, served with celery, carrots & ranch dressing	10
<b>"Big Easy" Barbecued Shrimp</b> New Orleans style with garlic toast to sop up that good sauce!	12.5
<b>Saffron Mussels</b> steamed with tomatoes & caramelized onions, in a saffron vermouth cream with a chorizo-manchego crostini	12
<b>Shrimp &amp; Crabmeat Remoulade</b> on fried green tomatoes with radish & caper relish	17
<b>Arborio Dayboat Scallops</b> with shaved artichokes, oven dried cherry tomatoes, mâche & a ruby red beurre blanc	15
<b>Escargot en Croûte</b> mélange of garlic, roma tomatoes & shiitake mushrooms infused with dry vermouth & baked in a puff pastry	13
<b>Pesce's Pupu Platter for Two</b> shrimp spring rolls, sticky ribs, pot stickers & ceviche tostadas	29

## SOUPS

<b>Lobster Bisque</b> garnished with a lobster & Taleggio vol-au-vent	15
<b>Crabmeat &amp; Corn Chowder</b> garnished with a crispy batter fried softshell crab	15
<b>Lennie's Seafood Gumbo</b>	14

## SALADS

<b>House Salad</b> seasonal greens or an iceberg wedge with your choice of creamy blue cheese, ranch or Italian vinaigrette	7
<b>Traditional Caesar Salad</b>	8
<b>Local Watermelon Salad</b> with Pure Luck feta, cherry tomatoes & mint-black olive vinaigrette	9
<b>Spinach &amp; Frisée Salad</b> grilled white & green asparagus, prosciutto crisp, sunny-side-up farm egg, honey-mustard & truffle vinaigrette	12

## SPECIALTY APPETIZERS

<b>Oysters Damian</b> southern fried Gulf oysters with horseradish cream & charred corn & tomato salsa	12
<b>Yellowfin Tuna Sliders</b> seaweed salad, tobiko, daikon sprouts & pickled ginger with crispy taro chips	14
<b>Grilled Baby Octopus</b> served with a leek, black trumpet & sundried tomato linguine with clam & black truffle au jus	13
<b>LaBelle Farm's Foie Gras</b> pan seared with a porcini Agnolotti, sweet onion Moscadello sauce & aged balsamic vinegar	22

## ENTREES

<b>Thai Style Fried Flounder</b> served with a lemongrass & crabmeat fried rice, stir-fried baby bok choy & Thai barbecue sauce	28.5
<b>Cornmeal Crusted Red Fish, Oysters &amp; Jumbo Shrimp</b> accompanied by onion rings, french fries & traditional sauces	26
<b>Southern Shrimp &amp; Grits</b> grilled honey glazed shrimp & stone ground golden grits with a tasso tomato bouillabaisse sauce	28
<b>Whole Roasted Pesce</b> today's freshest whole fish, seasoned with fresh herbs, oven roasted & carved tableside, complemented by fresh market vegetables	A.Q.
<b>Spaghettini Frutti Di Mare</b> thin spaghetti tossed with shrimp, mussels, scallops & clams in a bianco cream sauce	28
<b>Grilled Berkshire Pork Chop</b> 12 oz. pork chop with rosemary, blue cheese, fettuccini, applejack au jus & local fig relish	29
<b>Potato Crusted Halibut</b> served with a jicama, cilantro & micro green salad, finished with Jack Daniel's sweet corn salsa	29
<b>Macadamia Crusted Grouper</b> pan seared over lemon grass with crabmeat risotto, pea shoots, green mango salad & red curry coconut sauce	29
<b>Crab Cakes</b> jumbo lump, seasoned with aromatic vegetables & herbs over a Chardonnay cream sauce & accented with red pepper jelly	32
<b>Filet Mignon 8 oz.</b>	32
<b>Pesce's Seafood Stew</b> prepared with fresh clams, scallops, mussels, lobster & Gulf shrimp, simmered in a tomato saffron broth	32

## CHEF'S FOUR COURSE MENU

\$39.50 (Choice of one from each)

### APPETIZER

Escargot en Croute  
Asian Sticky Ribs  
Saffron Mussels

### SOUP OR SALAD

Mediterranean Salad  
Redfish Sopa

### ENTRÉE

Bryan Farms Roasted Chicken  
crispy pan roasted & finished with fingerling potatoes, asparagus & a verjus blanc-nectarine sauce

Simply Grilled Pesce  
grilled over oak & served with a cashew lemongrass vinaigrette & accompanied by seasonal vegetables

Gulf Crabmeat Stuffed Shrimp  
served with lemon caper butter & sundried tomato

### DESSERT

Crème Brûlée • Chocolate Brownie Sundae

All items are available à la cart

## SIDES

Asparagus Parmigiana	7	Vegetable Truffle Orzo	8
Onion Rings	6	Wasabi Potato Cake with Seaweed Salad	6
Stir-fried Baby Bok Choy	6	Au Gratin Potatoes	6.5

Full Sushi Menu available upon request

Operations Director Eric F. Kresse  
Executive Chef Mark Holley

Chef De Cuisine Javier U. Lopez & Chef de Tourant William Thompson

3 split charge for all entrées

**CHARDONNAY**

Cakebread Cellars	Napa	2006	99
Chalone Vineyards	Chalone	2005	60
Chanson	Meursault	2006	122
David Arthur	Napa	2007	119
Far Niente	Napa	2006	130
Grgich Hills	Napa	2005	115
Hollywood & Vine	Napa	2007	135
Jordan	Russian River Valley	2006	79
Keenan	Napa	2006	75
Louis Latour	Pouilly~Fuisse	2007	67
Newton	Napa/Sonoma	2006	63
Newton 'Unfiltered'	Napa	2006	139
Paul Hobbs	Russian River Valley	2006	120
Peter Michael 'Belle Cote'	Sonoma	2006	160
Reynolds Family	Carneros	2006	82
Robert Stemmler	Carneros	2004	69
Rombauer	Carneros	2007	79
Shafer 'Red Shoulder Ranch'	Napa	2006	118
Saintsbury	Carneros	2007	58
Sterling Vineyards	Central Coast	2007	39
Testarossa 'Castello Vineyards'	Central Coast	2005	85
Trefethen	Napa	2006	80
ZD	Napa	2006	69

**SAUVIGNON BLANC**

Cakebread Cellars	Napa	2006	75
Chateau de Sancerre	Loire	2006	48
Chimney Rock Fumé Blanc	Napa	2005	52
Cloudy Bay	Marlborough	2005	80
David Arthur	Napa	2007	76
Duckhorn	Napa	2007	68
Geysler Peak 'Block'	Russian River Valley	2007	47
Groth	Napa	2007	49
Matua	Marlborough	2007	36
Merryvale Starmont	Napa	2006	45
Mount Nelson	Marlborough	2007	40
Slingshot	Napa	2007	49
The Crossings	Marlborough	2007	43

**ALTERNATIVE WHITES & BLENDS**

Alexana 'Revana Vineyard' (Pinot Gris)	Dundee Hills	2007	119
Au Bon Climat 'Hildegard' (Pinot Gris, Pinot Blanc, Aligote)	Monterey	2004	95
Conundrum (Sauvignon Blanc, Chardonnay, Viognier)	California	2007	69
Chateau La Nerthe, Chateaufeuf-du-Pape Blanc (Grenache Blanc, Boudelenc, Rousanne, Clairette)	Rhone	2006	86
Domaine de Ladiere Bandol Blanc (Ungi Blanc, Clairette)	Bandol	2007	65
Gunderloch 'Jean Baptiste' (Riesling)	Rheinhessen	2007	55
Henschke 'Louis' (Semillon)	Eden Valley	2005	69
Inwood Estates (Palomino/Chardonnay)	Texas	2006	99
Muga Bianco (Viura, Malvasia)	Rioja	2007	40
Namasté (Gewürztraminer)	Willamette Valley	2006	45
Sokol Blosser 'Evolution #9' (Muller Thurgau, Riesling, Semillon, Pinot Gris)	Willamette Valley	NV	47
Uma (Torrontes)	Argentina	2006	32

**CHAMPAGNE**

Louis Roederer 'Cristal'	Reims	2000	395
Lucien Albrecht Cremant Brut	Alsace	NV	57
Marai 'Extra Blue'	Italy	2007	48
Moët & Chandon 'Dom Perignon'	Épernay	1999	295
Moët & Chandon 'White Star'	Épernay	NV	99
Veuve Clicquot Rose	Reims	NV	135

**CABERNET SAUVIGNON & BLENDS**

Alexander Valley Vineyards	Alexander Valley	2006	41
BV Georges de Latour Private Reserve	Napa	2005	200
Cakebread Cellars	Napa	2005	158
Carter Cellars 'Coliseum Block'	Napa	2006	359
Caymus	Napa	2006	161
Caymus Special Select	Napa	2005	300
Chateau St. Jean 'Cinq Cépages'	Sonoma	2002	125
Chimney Rock	Napa	2005	110
Clos Pegase	Napa	2005	86
Dry Creek Endeavour	Dry Creek	2004	127
Dry Creek Meritage	Dry Creek	2005	59
Ferrari~Carano	Sonoma	2006	79
Flora Springs	Napa	2005	86
Hedges Blend	Red Mountain	2006	65
Jordan	Alexander Valley	2005	125
Merryvale Starmont	Napa	2006	58
Penfolds Bin 407	South Australia	2006	75
Powers	Columbia Valley	2005	68
Robert Mondavi Reserve	Napa	2004	299
Silver Oak	Alexander Valley	2004	158
Silver Oak	Napa	2004	225
Stonestreet 'Alexander Mountain'	Sonoma	2006	95
Summers 'Andriana's Cuvee'	Napa	2006	55

**MERLOT**

Cakebread Cellars	Napa	2005	130
Duckhorn	Napa	2006	120
Duckhorn Estate	Napa	2004	180
Ferrari~Carano	Sonoma	2006	60
Freemark Abbey	Napa	2005	62
Gary Farrell	Sonoma	2002	49
Huntington	California	2006	35
Keenan	Napa	2005	80
Matanzas Creek Winery	Sonoma Valley	2005	75
Rombauer	Napa	2004	70
Shafer	Napa	2005	149
Twomey by Silver Oak	Napa	2005	165
Whitehall Lane	Napa	2005	73

**SHIRAZ & SYRAH**

Livingston 'Parkinson Vineyard'	Napa	2004	110
Paige 23	Santa Barbara County	2003	80
Penfolds Bin 128 Shiraz	South Australia	2005	64
Stags' Leap Winery Petite Syrah	Napa	2005	89

**ZINFANDEL**

Martinelli 'Giuseppe & Luisa'	Russian River	2005	99
Peter Franus	Napa	2005	79
Rafanelli	Dry Creek Valley	2006	95
Ridge 'Lytton Springs'	Sonoma County	2006	71
Seghesio	Sonoma County	2007	49

**PINOT NOIR**

Arista 'Toboni Vineyard'	Russian River Valley	2004	100
Beaux Freres 'Beaux Freres Vineyard'	Yamhill	2006	199
Belle Vallée Reserve	Willamette Valley	2007	90
David Bruce	Russian River Valley	2006	105
Domaine Alfred 'Chamisal Vineyards'	Edna Valley	2005	119
Flowers	Sonoma Coast	2007	99
Hartford Court 'Land's End'	Sonoma Coast	2006	91
Hirsch Vineyards	Sonoma Coast	2006	169
J	Sonoma	2005	85
La Crema	Anderson Valley	2007	50
Roessler 'Red Label'	Sonoma	2005	199
Sea Smoke 'Ten'	Santa Barbara	2006	201
Testarossa	Central Coast	2006	79

**ITALIAN REDS**

Caparzo	Rosso di Montalcino	2006	52
Castello Banfi	Brunello di Montalcino	2002	135
Fontevicchia Brunello di Montalcino	Tuscany	2003	148
Nozzole Chianti Classico Riserva	Tuscany	2003	79
Santa Sofia Amarone	Veneto	2004	158

**FEATURED WINES BY THE GLASS**
**SAUVIGNON BLANC**

The Crossings	11/43
Dry Creek Fume Blanc	9/42
Chateau Sancerre	12/48

**PINOT GRIGIO**

Maso Canali	12/48
Riff	9/38
Santa Margherita	16/64

**CHARDONNAY**

Sterling	8/31
Laroche	13/51
Sonoma Cutrer	15/53
Mer Soliel	20/79

**CHAMPAGNE**

Chandon Rose	12/48
Moët & Chandon Brut Imperial Rose	20/125

**WHITE BLEND**

D'Arenberg Stump Jump	8/31
Volker Eisele 'Gemini'	14/55

**PINOT NOIR**

Gary Farrell	24/95
Carmel Road	11/43

**MERLOT**

Red Diamond	8/31
Tangle Oaks	13/56

**SHIRAZ**

Penfolds Bin 128	16/64
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**CABERNET**

Liberty School	10/39
Rutherford Ranch	12/48
Atlas Peak	20/79

Reserve List available  
upon request