



ALL NEW DISTINCTIVE DINING MENU \$39.50

Please print this special menu and bring to Pesce to receive your Distinctive Dining Menu.

FIRST COURSE

(Choice of one)

Escargot en Crouste

mélange of garlic, roma tomatoes and shiitake mushrooms infused with dry vermouth and baked in a puff pastry

Asian Sticky Ribs

served with miso and cucumber soba noodles

Frenchman Bay Mussels

with shallots, white wine, andouille, tomato & butter

SECOND COURSE

(Choice of one)

Mediterranean Salad

seasonal greens with feta, tomatoes, anchovies, kalamata olives, cucumbers, capers, and garbanzo beans in an herb vinaigrette

Redfish Sopa

Mexican-style redfish soup with avocado, tortillas, peppers and corn

MAIN COURSE

(Choice of one)

Bryan Farms Roasted Chicken

crispy pan roasted with yellow wax beans, mushroom potato rösti & dried cranberry-verjus rouge sauce

Simply Grilled Pesce

grilled over oak, served with a cashew lemongrass vinaigrette and accompanied by seasonal vegetables (ask your server for today's fresh selections)

Gulf Crabmeat Stuffed Shrimp

served with lemon caper butter & sundried tomato

DESSERT

(Choice of one)

Crème Brûlée

a classic recipe flavored with vanilla beans and finished with a crisp caramel glaze

Chocolate Brownie Sundae

with a crisp, nutty crust crowned by Haagen Dazs Dulce de Leche ice cream and drizzled with warm chocolate and caramel sauces

Not available for parties over 10 or private functions. Availability, price and discount may vary by location. Limited time only. Not valid on holidays or with any other discount or offer.