



# PÊCHE

---

modern coastal

**3-COURSE DINNER \$45**

## First Course

CHOICE OF

### **CLAM CHOWDER**

applewood smoked bacon, charred corn, leeks, potatoes, celery, chives, oyster crackers

OR

### **PÊCHE MIXED SALAD**

artisanal lettuce, compressed tomatoes, cucumbers, red onions, baby carrots, candied pecans, feta cheese, beet gastrique, charred pêche vinaigrette

## Second Course

CHOICE OF

### **LAMB SHAKSHUKA MEATBALLS**

lamb kofta meatballs, heirloom tomato shakshuka, goat cheese, dill, mint, quail egg, warm pita

OR

### **BLUE CRAB FINGERS**

she crab bisque, capers, pecorino, garlic & herb toast points

## Third Course

CHOICE OF

### **BRANZINO**

branzino, rainbow swiss chard, herb pearl barley, lemon beurre blanc

OR

### **DUCK CONFIT**

maple leaf farms duck, crispy brussels, fondant potatoes, marcona almonds, frisée, cherry balsamic glaze



A portion of the proceeds from this menu directly supports Peachtree Farm.