

# PÊCHE

modern coastal

## Restaurant Week

September 22nd - September 28th

### First

choice of:

#### **LOBSTER BISQUE** MGF

*butter poached lobster, creme fraiche, chives,  
milk toast croutons*

#### **WATERMELON SALAD**

*heirloom tomato, feta, balsamic, arugula,  
pecans, micro basil*

### Second

choice of:

#### **LOBSTER CROQUET**

*iberico ham, gruyere, bechamel, garlic lemon aioli*

#### **TUNA TOSTADA**

*blue fin tuna, avocado, masago, pepper aioli, unagi*

### Third

choice of:

#### **BRANZINO**

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

#### **LOBSTER LASAGNA**

*san marzano tomatoes, roasted red pepper,  
ricotta, bechamel, basil pesto*

#### **RABBIT RAGU**

*ricotta cavatelli, heirloom tomato, pecorino*

3-Course Dinner | \$45