

est. two thousand twenty three

PÊCHE

modern coastal

peachtree corners. ga

"Food is Romantic. Soul. It's about putting everything in your Heart onto the plate. Hoping it's perceived well. Honestly, it's about Passion. It's about Love."

CHEF TASTINGS

trust me by *Vincent Adam*
COMING SOON



served with honeycomb, pickled vegetables, olives, candied pecans, fig preserve, baguette 16

ATTENTION GUEST

please let your server know if you have any nut, soy, egg, or shellfish allergies. We will take extra precaution in handling your meal. thank you

SEAFOOD BAR

OYSTERS*

three varieties on the half shell mkt

CEVICHE

mixto seafood 15

SHRIMP COCKTAIL

5/pcs jumbo 15

LOBSTER

half lobster Maine catch 24
1 1/2 lb whole Maine catch 45

KING CRAB

1/2 lb Alaskan king 55

CRAB LOUIE

jumbo lump 20

STONE CRAB

seasonal mkt

PETIT TOWER*

6 oysters, crab louie
5 shrimps, 8 clams,
1/2 Maine lobster 85

GRAND TOWER*

9 oysters, ceviche, 10 shrimps
12 clams, crab louie,
whole Maine lobster,
king crab 165

Locally & Worldly Sourced

we love supporting our local farmers, but lets be honest sometimes we gotta search far and wide to get hard to find ingredients.

pecheforum.com
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PEACHTREE CORNERS
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BAKERY FRESH BAKED

baked in house daily, pull apart croissant loaf, wildflower honey, sea salt, whipped fig butter 7

SOUP & SALAD

MIXED SALAD

artisanal lettuce, compressed tomatoes, baby carrots, shaved cucumbers, red onions, candied pecans, feta cheese, charred Pêche vinaigrette, beet gastrique 12

PETITE

HAILEY CAKES

Johnny cake's little sister smoked salmon "lox" style, whipped everything schmear, chives, smoked roe, shallots, crispy capers, dill 16
*sub smoked roe for caviar supplement add 13/5.3g

TRUFFLED CLAMS

sautéed middle neck clams, truffle cream, toasted ciabatta, pecorino 18

CRAB CAKE

super & colossal lump crab, herb beurre blanc, potato strings, capers, lemon zest 22

BURRATA & PEACH

burrata cheese, pickled peaches, crispy prosciutto, heirloom tomatoes, frisée, candied pecans, aged balsamic, 14

CAVIAR SERVICE*

Pêche Reserve* 75/1 oz tin
Osetra* 125/1 oz tin

*for an elevated experience add caviar to any dish

Pêche Reserve supplement 20/¼ oz
Osetra supplement 38/¼ oz

LOBSTER BISQUE

creme fraiche, chives, milk toast, croutons 14

BABY WEDGE

baby gem, Roquefort blue cheese, heirloom tomatoes, red onions, applewood bacon 13

STEAK & EGGS*

raw wagyu tartare, Pêche reserve caviar, quail egg, shallots, chives, milk toast 26

BEET CANNELONI

gold beets, goat cheese fritter, pecans, balsamic, wildflower honey, apple air 13

PORK JOWL BOSSAM

artisanal lettuce wraps, kimchi, pickled cucumbers, sesame seeds, pomegranate gastrique 15

ROASTED QUAIL

stuffed quail, shrimp dirty rice, overnight gumbo, pickled okra, calabrian chili 19

GRANDE

TRUFFLE PASTA

fresh tagliatelle, roasted mushroom medley, black garlic cream, pecorino, shaved black truffles 45

HALIBUT OSCAR

broiled halibut, colossal lump crab, asparagus, thousand layer potatoes, capers, yuzu cream 36

POULET ROUGE LATTICE

brick pressed bird, baby carrot, haricot verts, mushroom & vegetable puffed pastry, poulet velouté 26

DUCK A L'ORANGE

Sonoma Valley duck breast, king trumpet, barley, baby carrots, "old fashioned" gastrique 32

KC STRIP*

18oz bone-in center cut, cauliflower menage a trois, demi glacé 55

SAFFRON SCALLOPS

pan seared diver scallops, squid ink risotto, roasted red peppers, saffron, pea puree, granny smith apple 38

SEABASS

pan roasted sea bass, rice, swiss chard, sherry soy, ginger & scallion relish 46

LOBSTER SPAGHETTI

butter poached whole Maine lobster, san marzano tomatoes, pecorino, basil 58

*CONTAINS RAW INGREDIENTS OR SERVED UNDERCOOKED *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.