

•pêche•

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Focused on working with local fishermen and farmers who harvest sustainably, Pêche serves simply prepared contemporary dishes, rustic creations cooked on an open hearth, as well as fresh oysters and Gulf fish.



Inspired by the cooking of South America, Spain, and the Gulf Coast, Chefs Donald Link, Stephen Stryjewski and Ryan Prewitt designed Pêche Seafood Grill.

In 2014, Chef Ryan Prewitt was honored with a James Beard Foundation Award for Best Chef: South. That same year Pêche won a James Beard award for Best New Restaurant in America. Pêche was also named one of the Top 10 Best Restaurants in New Orleans both in 2015 and 2016 by Brett Anderson, Times Picayune.



SIMPLICITY, QUALITY AND COMMUNITY

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CORPORATE REALTY

CRAB CAPELLINI

SERVES 6-8

INGREDIENTS

Stock

4 blue crabs, cleaned (fat reserved, see below) and split into quarters
1 onion, diced
3 stalks celery, diced
3 carrots, diced
2 tomatoes
2 tablespoons tomato paste
1 cup white wine
½ gallon water

Butter

Fat from whole crabs
1 jalapeño, minced
2 shallots, minced
½ cup white wine
Zest of 2 lemons
½ lb. butter, softened

To serve

1 lb. spaghetti noodles
1 jalapeño, sliced thinly, with the seeds
2 shallots, minced
1 lb. jumbo lump crab meat, picked through for shells
1 cup basil, torn into large chunks
½ cup green onions, sliced thinly
2 tablespoons lemon juice
1-2 teaspoons salt

METHOD

Stock

Break up crabs, removing gills and reserving any orange fat or roe found inside. Sear crabs in a stock pot with a little olive oil, scraping any fond off the bottom. Add onion, celery and carrots and cook until softened. Add tomato paste and cook for a few minutes. Add tomatoes and cook until they break down. Add white wine and cook until reduced by half. Add water, bring to a boil, skim off any foam that rises to the top, then simmer for 45 minutes. Strain stock through a fine strainer and reduce to about 2 cups.

Butter

Saute jalapeño and shallots in a little butter until very soft. Add wine, then reduce until almost dry. Cool completely. Mix cooled base into butter with the lemon zest.

To serve

Cook pasta in a large pot of boiling water. In a large pan, sauté sliced jalapeño and shallots in one tablespoon of butter until soft. Add crab meat and toss to warm. Add cooked pasta and crab stock, along with salt. Bring stock to a rapid boil, then add crab butter. Bring back to a boil, tossing the pasta. Add lemon juice, basil and green onions and let sit for about 30 seconds, then serve.

