

RESTAURATEUR 'CHEZ PIERRE'

OUR GLOBE TROTTER CHEF PIERRE PELECH HAS COME TO THE DESERT BY WAY OF POLYNESIA AND THE CARIBBEAN.

HIS INTERESTING JOURNEY STARTED IN FRANCE, WHERE PIERRE DEVELOPED A PROFOUND INTEREST FOR CREATIVE COOKING AND INNOVATIVE IDEAS IN THE KITCHEN. IT WAS ON THE FRENCH RIVIERA IN VARIOUS PALACES, LA RESERVE IN BEAULIEU, LE METROPOLE IN MONTE CARLO AND EDEN ROC AT THE HOTEL DU CAP D'ANTIBES THAT PIERRE LEARNED COOKING FOR THE RICH AND FAMOUS HUNTINGTON HARTFORD DISCOVERED HIS TALENT AND MADE HIM AN OFFER THAT HE COULD NOT REFUSE. PIERRE BECAME HIS PERSONAL CHEF AND MOVED TO NASSAU ON HIS PRIVATE ISLAND CALLED "PARADISE ISLAND".

FORMER CO-OWNER/CHEF OF THE LOS FELIZ INN IN LOS ANGELES FOR TWENTY YEARS. TOOK HIS TALENT ALONG WITH HIS WIFE ESTHER TO THE ISLAND OF SAINT MARTIN TO MANAGE THE ALIZEA HOTEL AND ITS AWARD WINNING RESTAURANT.

CHASED BY JOSE AND LENNY – TWO VERY NASTY TROPICAL HURRICANES - HE ENDED UP IN THE COACHELLA VALLEY IN THE KITCHEN OF BIG HORN GOLF CLUB.

TODAY PIERRE IS PROUDLY AND WARMLY WELCOMING IS FRIEND AND GUEST SINCE 2002 WHERE HE INTENDS TO TREAT THEM TO HIS BEST EPICUREAN TOUCH.

CHEZ PIERRE RESTAURANT HAS BEEN NAMED THE BEST CHEF OF AMERICA,
THE BEST FRENCH RESTAURANT BY THE DESERT SUN,
THE BEST FRENCH RESTAURANT PALM SPRINGS LIFE
THE BEST RATED BY ZAGAT 27 ON THE FOOD
"EXTRAORDINARY TO PERFECTION"

BON APPETIT
Pierre Pelech



ChezPierreBistro.com
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Chez Pierre

ChezPierreBistro.com



Salads

Organic Greens Vinaigrette \$7

Goat Cheese Salad \$9

Celery Remoulade \$9

Endive Salad, Walnut, Blue Cheese \$10

Soup

Soup du Jour \$7

Onion Soup \$9

Soup de Poisson \$11

Appetizers

Escargots Burgundy style \$10

Fresh Anchovy \$10

Duck Rillettes \$11

Onion Tart \$9



Weekly Specials

Tuesday: Braised Short rib \$32

Wednesday: Braised oxtail \$32

Thursday ; Osso Bucco Milanese \$29

Friday: Trout Sauté Almandines \$26

Saturday: Roast leg of lamb, \$29

Sunday: Roast Organic Chicken \$26

Pasta, Risotto

Ravioli Nicoise \$16

Parpadella Bolognese \$16

Gnocchi a la Provençale \$16

Risotto with Duck Confit and Beef Marrow \$20



From the Griddle

Hanger Steak, Pomme Frite \$29

Steak au Poivre Pomme Frite \$32

Large Scallops Beurre Blanc \$29

Chopped Steak Alsatian style,

Sauté onion & fried Egg \$18

Pierre's Classics

Calamari Steak sauté Beurre Blanc \$26

Frogs legs Provençale \$26

Veal Piccata, Angel Hair Pasta \$32

Beef Tongue and Spinach \$26

Maple Leaf Duck Breast Orange sauce \$29

Braised boeuf Bourguignon \$26

Steak Tartare, Pommes frites \$29

Colorado Lamb Chops \$39



Price Subject to Change Without Notice