

Peche Seafood Grill



By Angela Ash []

I know the word "unique" is used a lot in New Orleans, but in this case, there is no chance of it being haphazardly overused. Peche Seafood Grill is beyond unique, and definitely is in possession of the ultimate cool factor. One visit, and you'll understand.

Located in the Warehouse District, just around the corner from the expansive World War II Museum, this is an excellent choice for lunch before a visit, or dinner after. It is also a wonderful atmosphere for a quick drink.

However, I would find it nearly impossible to enter Peche without ordering a full meal. A double dare wouldn't even work.

The cooking method must first be discussed, because it is nothing short of extraordinary. Mixing an old world technique with a twist on the recipes, the cooking is conducted on an open hearth, over hardwood coals. And that's only one part of the intrigue. The open kitchen affords an eye-level view of the action, which literally nakes you feel a part of the process.

I visited Peche during lunch, and the service was outstanding. We were given a tour of the detailed menu, at times almost feeling as if we could actually taste the foods, with such vibrant descriptions and recommendations.

With a raw bar, soups and salads, and small plates with which to begin your dining adventure, it is easy to sample a few selections by sharing amongst your group. [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to make to miss out on the fish sticks. [If you have a table for two, you may just have to make to miss out on the fish sticks. [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have to sample a little more! [If you have a table for two, you may just have a little more! [If you have a table for two, you may just have a little more! [If you have a table for two, you may just have

The entrees are also in wonderful company, with such dishes as Grilled Tuna, Smothered Catfish, the Louisiana Shrimp Roll, Grilled Skirt Steak, or the my personal favorite, the Chicken Diablo.□

And I beg of you, somehow save room for dessert! The Flourless Madagascar Chocolate Cake is absolutely divine and the Chocolate Peanut Butter Banana Pie is even better than it sounds!

For an experience like no other, pop into Peche and leave singing its praises to anyone who will listen. You might even end up with a dollar in your hat.

For more information, visit them online or call (504) 522-1744.