

PISTACHE FRENCH BISTRO
NEW YEAR

First Course

TORCHON DE FOIE GRAS
Quince, Hazelnut Brittle, Mache, Brioche

Truffle Course

BLACK WINTER TRUFFLE
Cavatelli Pasta
+Add on MKT

Second Course

PAN SEARED SCALLOP
Salsify, Florida Citrus, Caviar Sauce

Third Course

DUO OF BEEF
Red Wine Braised Short Rib, Filet of Beef,
Parsnip Chestnut Purée, Wild Mushroom, Bordelaise

Fourth Course

TARTE AU CARAMEL
Ark Chocolate, Mirror Glaze

\$195 PER PERSON
+7% Tax and 20% gratuity

chef de cuisine
MIKE BURGIO

Eating raw or undercooked fish, shellfish, eggs or meat
increases risk of food borne illnesses



PISTACHEWPB.COM