

joyeuse
SAINT VALENTIN

WEDNESDAY, FEBRUARY 14TH

APPETIZER

ONION SOUP GRATINEE
Gruyère Cheese

OYSTER CHAMPAGNE VELOUTÉ
Caviar, Chive Oil

BURRATA
Blackberry Jam, Strawberry, Fennel, Balsamic Pearls-Focaccia

CRISPY BRIE
Cherry Compote, Watercress, Brioche

BURGUNDY ESCARGOTS
Lemon Garlic Butter

TARTARE DE SAUMON
Hand Chopped Salmon, Charred Pineapple, Cucumber, Avocado,
Jalapeño, Key Lime Aioli, Taro Chips

SHRIMP LOUI'S
Gulf Shrimp, Avocado, Butter Lettuce

SHORT RIB RISOTTO
Red Wine Arborio Rice, Port Reduction, Parmesan Croutons

ENTRÉE

BOUILLABAISSÉ
Monkfish, Clams, Mussels, Rouille

SAUTEED SCALLOPS
Corn Pudding, Squash, Confit Tomato, Basil Vin

CRISPY DUCK CONFIT
Chestnut Truffle Puree, Baby Turnips, Poached Pear, Duck Croquette, Sauce Agrodolce

ROOT BEER SPICED SALMON
Sweet Potato Puree, Candied Brussels, Pecans, Maple Vanilla Glaze

RED WINE BRAISED SHORT RIB
Parmesan Polenta, Heirloom Tomato.

STEAK FRITES
Bone Marrow Butter, Watercress, Parmesan Truffle Fries

VEAL MILANESE
Tricolore Salad, Pecorino

COQ AU VIN
Carrot Smear, Lardons, Strozzapeti Pasta

DESSERT

CHOCOLATE LAVA CAKE
pistachio ice cream

STRAWBERRY CHEESECAKE

\$98 PER PERSON
+7% Tax and 20% gratuity

101 N. CLEMATIS ST
PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO