

PISTACHE FRENCH BISTRO

# NEW YEAR

## *First Course*

### **TORCHON DE FOIE GRAS**

Pomegranate Gel, Hazelnut, Mache, Brioche

## *Truffle Course*

### **BLACK WINTER TRUFFLE**

Parmesan Carnaroli Rice  
+Add on \$40

## *Second Course*

### **PAN SEARED SCALLOP**

Celery Root, Florida Citrus, Caviar Sauce

## *Third Course*

### **DUO OF BEEF**

Red Wine Braised Short Rib, Filet of Beef, Salsify,  
Wild Mushroom, Bordelaise

## *Fourth Course*

### **NYE DESSERT DUO**

Raspberry-Mango-Passion Charlotte &  
Dark Chocolate Mousse Cake

\$185 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