



APPETIZER

SQUASH VELOUTÉ

Quince, Sage, Maple Crème Fraiche

ONION SOUP GRATINÉE

Gruyère Cheese

BURGUNDY ESCARGOT

Lemon Garlic Butter

ARUGULA & PARMESAN SALAD

Local Baby Heirloom Tomatoes, Parmesan-Reggiano, Lemonette Dressing

BEET SALAD

Golden Beets, Baby Carrot, Herbed Goat Cheese, Honeycrisp Apple, Watercress, Pistachio, Tarragon Vinaigrette

BABY KALE SALAD

Delicata Squash, Pear, Blue D'Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

SHORT RIB RISOTTO

Parmesan Croutons, Port Reduction, Sage

ITALIAN BURRATA

Fennel Jam, Black Kale, Seasonal Fruit, Focaccia, White Balsamic Vinaigrette

ENTRÉE

GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

PAN SEARED SCALLOPS

Chestnut Puree, Baby Turnip, Foie Gras Agrodolce

DUCK CASSOULET

Duck Confit, Garlic Sausage, Flagolet Beans,

COQ AU VIN

Carrot, Strozzapeti Pasta

BEEF BOURGUIGNON

Red Wine Braised Short Rib, Lardons, Pearl Onions, Roasted Button Mushrooms, Glazed Carrots, Pomme Purée, Red Wine Jus

STEAK FRITES

10 oz Center Cut NY Strip, Maitre D' Butter, Pommes Frites

DESSERT

BÛCHE DE NOËL

White Chocolate, Peppermint Mousse

APPLE CAKE

Crème Anglaise, Walnut

CHOCOLATE FUDGE CAKE

Blueberry Jam

PISTACHE

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

101 N. CLEMATIS ST
PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO

WINES BY THE GLASS

les bulles

Champagne, Pommery Royal Brut, Reims NV	22
Champagne, Charles Le Bel "Inspiration", Brut, NV	27
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franze & Cratzi, Italy NV (Split)	11
Sparkling, Blanc de Blancs, Francois Montand, Brut NV10	
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '16	16

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '19	10
Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '20	12
Sauvignon Blanc, Sancerre, Domaine de la Villaudière, France '20	16
Chardonnay, Bernier, '20	11
Chardonnay, Starmont, Carneros '18	15
Chardonnay, Pouilly-Fuissé, Domaine Gonon '19	19
Chardonnay, Domaine Chavy Chouet, Bourgogne '19	21
Pinot Grigio, Bertani, Italy '20	10
Riesling, Trimbach, Alsace '18	16
Vouvray, Château de Valmer, Loire Valley '18	12
Riesling, Trimbach, Alsace '16	15

les rosés

Rue de St.Tropez "83", Côtes de Provence '20	10
La Chapelle Gordonne, Côtes de Provence '20	16

les rouges

Bordeaux, Château Clou du Pin '19	11
Bordeaux, Château Viaud de Lalande, Pomerol	18
Malbec, Petit Jammes, Cahors '19	12
Côtes du Rhône, Domaine La Grangette, Saint Joseph '19	11
Cabernet Sauvignon, Picket Fence, Alexander Valley '15	13
Cabernet Sauvignon, Joel Gott, CA '18	14
Merlot, Drum Heller, Columbia Valley '17	10
Pinot Noir, Ron Rubin, Russian River Valley '18	13
Pinot Noir, Bourgogne, Vignerons De Bel Air '18	16

BEER

Kronenbourg, France (Draft 500ml)	8
Kronenbourg Blanc, France	7.5
Tucher Helles Hefe Weizen, Germany	7.5
Beck's Premier, Germany	7.5
Stella Artois, Belgium	7.5
Bud Light, St. Louis, MO	7.5
Michelob Ultra, St. Louis, MO	7.5
Funky Buddha, "Hop Gun" IPA, FL	7.5
St. Pauli Girl, Non Alcoholic, Germany	6.5

SPECIALTY COCKTAILS

ENZONI

Nolet's Gin, Campari, Lemon,
Simple Syrup, Grapes
12

LONDON CALLING

Pimms, Ginger Beer,
Simple Syrup, Lemon Juice,
Muddled Cucumber & Orange
12

PISTACHE MOSCOW MULE

Tito's Handmade Vodka, Ginger Beer,
Lime, Fresh Basil
13

PISTACHE SPRITZER

Lillet Rose, Sparkling
14

FRENCH 75

Hendrick's Gin, Sparkling,
Lemon Juice, Simple Syrup
14

LAVENDER MARTINI

Tito's Vodka, Dry Vermouth,
Lime Juice, Lavender Syrup
13

TRES AMIGAS

Patron Silver, St. Germain,
Lime Juice, Splash of Soda
14

FRENCH PEAR MARTINI

Grey Goose Le Poire,
St. Germain, Sparkling
15