

PISTACHE FRENCH BISTRO

NEW YEAR

appetizer

TARTARE DE SAUMON

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

BURGUNDY ESCARGOT

Lemon Garlic Butter

ONION SOUP

Gruyere Cheese

ARUGULA & PARMESAN SALAD

Marinated Beefsteak Tomato, Lemonette Dressing

BEET SALAD

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

BABY KALE SALAD

Delicata Squash, Honey Crisp Apple, Blue D' Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

SHORT RIB RISOTTO

Parmesan Croutons, Port Reduction, Sage - Add Shaved Truffles MP

ITALIAN BURRATA

Fennel Jam, Marinated Tomato, Focaccia Crouton, Port Balsamic Reduction

main course

GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

PAN ROASTED SCALLOP

Corn Pudding, Zucchini, Basil Vinaigrette

DUCK CASSOULET

Duck Confit, Garlic Sausage, Flagolet Beans

COQ AU VIN

Carrot, Lardons, Strozzapeti Pasta

BEEF BOURGUIGNON

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

STEAK FRITES

Char Grilled 10oz Center Cut NY Strip, Maître D' Butter, Pommes Frites

dessert

APPLE CAKE

Crème Anglaise, Walnut

PAIN DE GENES

Almond Sponge Cake, Raspberry, Praline Cream

BERRY SHORTCAKE

Berry Coulis, Whipped Mascarpone

\$98 PER PERSON

+7% Tax and 20% gratuity

chef de cuisine
MIKE BURGIO



PISTACHEWPB.COM

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