

PISTACHE

VALENTINE'S DINNER

appetizer

HEIRLOOM TOMATO & BURATTA SALAD

Local Buratta, Farmhouse Tomatoes, Baby Arugula, Marinated Grilled Red Onions, Aged Balsamic, Brioche Croutons, Basil Vinaigrette

WINTER SQUASH SALAD

Baby Arugula, Apple, Dried Cranberries, Candied Walnuts, Goat Cheese Mousse, Wheat Berry Croutons, Apple & Sesame Vinaigrette

BABY GREENS & ENDIVE SALAD

Almonds, French Feta, Roasted & Shaved Fennel, Anjou Pear, Orange Segments, Honey & Tarragon Vinaigrette

ZUCCHINI BLOSSOM BEIGNETS

Pontano Farms Zucchini Blossoms, Bay Scallops, Boursin, Tomato Compote, Pesto

BURGUNDY ESCARGOTS

Lemon Garlic Butter

CHOUX DE BRUXELLES

Roasted Brussels Sprouts, Anjou Pear, Shaved Comté, Poached Farm Egg, Fingerling Chips, Apple Wood Smoked Bacon Vinaigrette

TARTARE DE SAUMON

Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shiitake, Cilantro, Lemon Aioli, Brioche Croutons

CRISPY SPANISH OCTOPUS

Roasted Fingerling Potatoes, Picholine Olives, Arugula, Smoked Paprika Aioli, Piquillo Pepper, Sauce Basque

main course

MEDITERRANEAN BRANZINO

Stuffed & Roasted, Pistachios, Golden Raisins, Dates, Fresh Herbs, Lime, Saffron Couscous, Pomegranate, Seville Orange Butter

MAHI MAHI

Char Grilled, Cauliflower Risotto, Baby Spinach, Grilled Broccoli, Crispy Capers, Brioche Croutons, Lemon Beurre Blanc

BELL & EVANS CHICKEN BREAST

Bone-in, Pan Roasted, Baby Artisan Tomatoes, Roasted Mushrooms, Sautéed Broccoli, Fine Herbes Pommes Dauphine, Roasted Garlic & Black Truffle Jus

HUDSON VALLEY DUCK BREAST

Pan Roasted, Sweet & Sour Braised Red Cabbage, Celery Root Mousseline, Apple & Frisée Salad, Foie Gras Madeira Jus

BEEF BOURGUIGNON

Red Wine Braised Short Ribs, Roasted Button Mushrooms, Pearl Onions, Lardons, Roasted Carrots & Potatoes

FILET AU POIVRE

Pepper Crusted Beef Tenderloin, Black Pepper Brandy Sauce, Pommes Frites

STEAK FRITES

Creekstone Farms Center Cut NY Strip, Maitre D' Butter, Pommes Frites

dessert

CRÈME BRULÉE A Classic made with Fresh Vanilla Beans

MOUSSE AU CHOCOLAT Rich Dark Chocolate Mousse

TART AU CITRON Blueberry Compote, Vanilla Crème, Candied Preserved Lemon

DARK CHOCOLATE CAKE Vanilla Chantilly, Berry Salad, Cocoa Dusted Meringue

GATEAU AUX POMMES Warm Apple Cake à la Mode, Salted Caramel, Toasted Oat Crumble

FRAMBOISIER Raspberry Mousse Cake

\$80 PER PERSON

chef de cuisine
ISAAC CERNY

+7% Tax and 20% gratuity

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



PISTACHEWPB.CPM

BRUNCH SAT-SUN 11:00-2:30 | LUNCH MON-FRI 11:30-2:30 | AFTERNOON 7 DAYS 2:00-5:30 | DINNER 7 DAYS 5:30

