

PISTACHE FRENCH BISTRO

NEW YEAR

appetizer

ONION SOUP GRATINEE

Gruyère Cheese

BURGUNDY ESCARGOT

Lemon Garlic Butter

BUTTERNUT SQUASH SALAD

Roasted Butternut Squash, Tart Apple, Dried Cranberries, Candied Walnuts, Whipped Goat Cheese, Brioche Croutons, Cider Vinaigrette

HEIRLOOM TOMATO & BURATTA SALAD

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

ZUCCHINI BLOSSOM BEIGNETS

Pontano Farms Zucchini Blossoms, Boursin, Ricotta, Tomato Confit, Basil Pesto, Toasted Pine Nuts, Aged Balsamic

ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Tomato Gremolata, Roasted Garlic & Basil Aioli, Parmesan Reggiano

TARTARE DE SAUMON

Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shiitake, Cilantro, Lemon Aioli, Potato Crisps

main course

ATLANTIC SALMON

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

BLACK GROUPER

Char Grilled, Butternut Squash, Roasted Brussels Sprouts, Lardons, Sage, Frisée, Grain Mustard Vin Blanc

BELL & EVANS CHICKEN BREAST

Bone In, Pan Roasted, Baby Artisan Tomatoes, Roasted Mushrooms, Sautéed Broccolini, Pomme Purée, Roasted Garlic & Black Truffle Jus

HUDSON VALLEY DUCK BREAST

Pan Roasted, Toasted Wild Rice, Butternut Squash, Lavender, Sugar Snap Peas, Apple & Pear Chutney, Red Wine Gastrique

BEEF BOURGUIGNON

Red Wine Braised Short Ribs, Roasted Button Mushrooms, Lardons, Pearl Onions, Roasted Carrots, Yukon Pomme Purée

STEAK FRITES

10oz Creekstone Farms Center Cut NY Strip, Maître D' Butter, Pommes Frites

FILET AU POIVRE

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

dessert

MOUSSE AU CHOCOLAT

Salted Caramel, Vanilla Chantilly, Candied Pecans

CRÈME BRULEE

A Classic made with Fresh Vanilla Beans

BANANA FOSTES BREAD PUDDING

Salted Caramel Sauce, Vanilla Chantilly

TART AU CITRON

Graham Cracker Crust, Blueberry Compote, Vanilla Chantilly,

\$78 PER PERSON

+7% Tax and 20% gratuity

chef de cuisine
ISAAC CERNY



PISTACHEWPB.CPM

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

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