

PISTACHE

FLAVOR PALM BEACH | SEPTEMBER 2021

first course

ROASTED BEET SALAD

Smoked Ricotta, Florida Citrus, Orange Maple Vinaigrette, Candied Pecans

PATE DE CAMPAGNE

Housemade Pickles, Mustard, Petit Salad

BURGUNDY ESCARGOTS

Lemon Garlic Butter

second course

MONKFISH PIPERADE

Cedar Key Little Neck Clams, Sweet Peppers, Tomato Broth, Basmati Rice

DUCK CASSOULET

Duck Confit, Garlic Sausage, Flagolet Beans

CRYSTAL LAKES FARMS CHICKEN BREAST

Oyster Mushroom, Black Kale, Fingerling Potato, Tomato Soubise

third course

PISTACHIO RASPBERRY GATEAU

Pistachio Ladyfinger, Raspberry Mousseline, Candied Pistachio

CHOCOLATE ORANGE BREAD PUDDING

Vanilla Ice Cream, Orange Caramel Sauce

MOUSSE AU CHOCOLAT

Dark Chocolate Sauce, Vanilla Chantilly

\$45 PER PERSON*



chef de cuisine
MIKE BURGIO

*7% Tax and 20% gratuity will be added to your bill. Menu can not be combined with any other offer, promo, or coupon.
Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses.



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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

PISTACHE

==== FRENCH BISTRO ====