

PISTACHE

THANKSGIVING 2020

appetizer

BUTTERNUT SQUASH MAPLE VELOUTÉ

Spiced Bread Crouton, Ginger Candy, Warm Spiced Crème Fraiche

ONION SOUP GRATINÉE

Gruyère Cheese

ARUGULA & PARMESAN

Heirloom Cherry Tomatoes, Shaved Fennel, Lemonette Dressing

BURGUNDY ESCARGOTS

Lemon Garlic Butter

RIS DE VEAU

Roasted Veal Sweetbreads, Butternut Squash, Roasted Oyster Mushrooms, Caramelized Apple, Sugar Snap Peas Roasted Bone Marrow Bordelaise

TARTARE DE SAUMON

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

ROASTED CAULIFLOWER & BROCCOLINI

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

AUTUMN SQUASH SALAD

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



main course

ALL NATURAL TURKEY

Roasted Breast, Confit Thigh, Chestnut Brioche Stuffing, Cranberry & Orange Chutney, Bacon Brussels Sprouts, Brown Butter Sweet Potato Purée, Roasted Turkey Jus

KING SALMON "VERONIQUE"

Pan Roasted, Leek & Oyster Mushroom Ragout, Confit Grapes, Champagne Sauce

BEEF BOURGUIGNON

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

STEAK FRITES

Creekstone Farms 10oz Center Cut NY Strip, Pomme Frites, Maitre d' Butter

dessert

PUMPKIN PIE

Fresh Whipped Cream

APPLE PIE

Toasted Oat Crumble, Vanilla Ice Cream

BANANAS FOSTERS BREAD PUDDING

Caramelized Banana, Vanilla Ice Cream, Salted Caramel Sauce

PISTACHIO CRÉME BRULEE

Candied Pistachios, Raspberry

MOUSSE AU CHOCOLAT

Salted Caramel, Vanilla Chantilly, Candied Pecans

\$75 PER PERSON

+7% Tax and 20% gratuity

CHILDREN'S MENU \$25

Traditional Turkey Dinner + Dessert

chef de cuisine
ISAAC CERNY



PISTACHEWPB.COM

*7% Tax and 20% gratuity will be added to your bill. 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