

PISTACHE

HAPPY MOTHER'S DAY

All Moms receive a complimentary Mimosa, Bellini, Bloody Mary, or house glass of wine.

appetizer

SPRING PEA RISOTTO

Heirloom Cherry Tomato, Asparagus, Boursin, Fine Herbes, Gremolata, Saffron Poached Farm Egg

SALMON TARTARE

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

TROPICAL FRUIT PARFAIT

Kiwi, Carambola, Mango, Banana, Papaya

BURGUNDY ESCARGOTS

Lemon Garlic Butter

ONION SOUP GRATINEE

Gruyere Cheese

ROASTED CAULIFLOWER & BROCCOLINI

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

ARUGULA & PARMESAN

Cherry Tomato, Lemonette Dressing

BABY GREENS & ENDIVE

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

MOULES "MARINIÈRE"

P.E.I. Mussels, White Wine-Garlic-Shallot Broth



main course

SHORT RIB HASH

Caramelized Onions, Roasted Red Beets, Crushed Potatoes, Poached Eggs, Sauce Bordelaise

ROASTED DUCK & WAFFLES

Poached Eggs, Spicy Grain Mustard Maple Syrup

STEAK FRITES

10oz Creekstone Farms Center Cut New York Strip, Watercress & Cherry Tomatoes, Maitre D' Butter, Pommes Frites

JUMBO LUMP CRAB QUICHE

Asparagus, Shallots, Chives, Truffle Frisée & Arugula

BUTTER POACHED MAINE LOBSTER COBB

Grilled Local Corn, Hard Cooked Egg, Avocado, Cherry Tomatoes, Maytag Blue, Lardons, Baby Bibb Lettuce, Buttermilk Ranch Vinaigrette

WILD MUSHROOM OMELETTE

Roasted Forrest Mushrooms, Spinach, Cave Aged Gruyere, Fine Herbes

SALMON EN CROUTE

Spinach, Mushrooms, Basmati Rice, Egg, Champagne Sauce

FILET OF BEEF

Horseradish Pomme Purée, Braised Fava Beans & Baby Artisan Tomatoes, Red Beet Bordelaise

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

BANANAS FOSTER BREAD PUDDING Caramelized Bananas, Vanilla Ice Cream, Salted Caramel Sauce

BLUEBERRY CLAFOUTIS Warm Almond Flan Cake, Lavender Crème Fraiche

HÄAGEN DAZS ICE CREAM & SORBET Chocolate or Vanilla, Lemon or Raspberry

\$75 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.COM

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

