

PISTACHE FRENCH BISTRO

NEW YEAR

Amuse Bouche

EGG CAVIAR

Scrambled Egg and Ossetra Caviar, Toast Points

Appetizer

SALMON CHEESECAKE

Classic Ossetra 180-Day Aged, Dill

SEARED FOIE GRAS

Roasted Apple, Grape, Cranberry Reduction, Brioche Toast

MUSHROOM RISOTTO

Parmesan Romano, Porcini Sauce, Shaved Perigord Black Truffle

PAN SEARED SCALLOPS

Caviar Beurre Blanc, Sauteed Spinach, Sweet Potato Purée

Main Course

GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

PAN SEARED BRONZINO

Pesto, Farro Salad

STEAK FRITES

Char Grilled 10oz Center Cut NY Strip, Maitre D' Butter, Pommes Frites

TOURNEDOS ROSSINI

Gratin Potatoes, Green Beans, Truffle Sauce

Dessert

ASSIETTE GOURMANDE

Hazelnut Frozen Souffle, Apple Tatin, Mixed Berries, Chocolate Truffles

\$160 PER PERSON

+7% Tax and 20% gratuity



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