

PISTACHE FRENCH BISTRO

NEW YEAR

appetizer

SALMON CHEESECAKE

Classic Ossetra 180-Day Aged, Dill

BURGUNDY ESCARGOT

Lemon Garlic Butter

ONION SOUP

with Gruyère Cheese

BEET SALAD

Golden Beets, Baby Carrot, Herbed Goat Cheese, Pear, Watercress, Pistachio, Tarragon Vinaigrette

MUSHROOM RISOTTO

Parmesan Romano, Porcini Sauce

PAN SEARED SCALLOPS

Caviar Beurre Blanc, Sautéed Spinach, Sweet Potato Purée

main course

GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

PAN SEARED BRONZINO

Pesto, Farro Salad

PORK CHOP

Morel Sauce, Green Beans

DUCK CASSOULET

Duck Confit, Garlic Sausage, Flageolet Beans

STEAK FRITES

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

TOURNEDOS ROSSINI

Gratin Potatoes, Green Beans, Truffle Sauce

dessert

APPLE TARTE TATIN

Caramel Sauce, Vanilla Ice Cream

FROZEN HAZELNUT SOUFFLÉ

Pecan, Fudge Sauce

FLOURLESS CHOCOLATE CAKE

Crème Chantilly, Vanilla Sauce

\$98 PER PERSON • \$35 KIDS UNDER 12

+7% Tax and 20% gratuity



PISTACHEWPB.COM

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