

Thanksgiving

THURSDAY NOV 25

APPETIZER

ONION SOUP GRATINEE
Gruyère Cheese

SQUASH VELOUTÉ
Quince, Sage, Maple Crème Fraiche,

BURGUNDY ESCARGOT
Lemon Garlic Butter

BEET SALAD
Little Mo Cheese, Poached Pear, Hazelnut, Watercress, Truffle Vinaigrette

BABY KALE SALAD
Delicata Squash, Honey Crisp Apple, Blue D' Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

SHORT RIB CROQUETTE
Charred Eggplant Purée, Piquillo Pepper, Crispy Capers, Arugula

ENTRÉE

ALL NATURAL TURKEY
Sous Vide Breast, Sausage Potato Stuffed Leg, Brussels Sprouts, Chestnut Hash, Sage Dressing,
Sweet Potato Purée, Cranberry Chutney

HALIBUT VERONIQUE
Celery Root Purée, Celery, Batons, Fennel, White Grapes, Fine Herb Vin Blanc

BEEF BOURGUIGNON
Red Wine Braised Short Rib, Roasted Button Mushrooms, Pearl Onions,
Lardons, Glazed Carrots, Pomme Purée, Red Wine Jus

STEAK FRITES
10 oz Creekstone Farms Center Cut NY Strip, Maitre D' Butter, Pommes Frites

DESSERT

MOUSSE AU CHOCOLAT
Dark Chocolate Sauce, Vanilla Chantilly

APPLE PIE BREAD PUDDING
Vanilla Ice Cream, Candied Pecans, Apple Cider Caramel

PUMPKIN PIE
Vanilla Chantilly

PISTACHE

\$75 PER PERSON
+7% Tax and 20% gratuity

101 N. CLEMATIS ST
PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO