

PISTACHE

- FRENCH BISTRO -

VALENTINE'S DAY

Start with a Glass of CHAMPAGNE GOSSET Brut N.V.*
(Wine Spectator 90pts.) *Special Valentine's Cocktails Substitutions available

APPETIZER

ONION SOUP GRATINÉE with Gruyère Cheese

MIXED BABY GREENS with Herbs and Dijon Vinaigrette

ARUGULA & PARMESAN with Lemonette Dressing

GOAT CHEESE & ROASTED BEET SALAD with Sliced Pears and a Bouquet of Arugula

SESAME CRUSTED AHI TUNA with an Oriental Ginger-Sesame Sauce

BURGUNDY ESCARGOTS in Garlic Butter

FOIE GRAS TERRINE Served with Toasted Brioche (add 7.50)

RAW BAR FOR TWO

4 oysters, 4 cooked shrimp, 4 middle neck clams, 2 stone crab (add 7.50 pp)

ENTREE

SWEET POTATO & COCONUT MAHI-MAHI

Mixed Baby Greens, Heirloom Tomatoes, Green Beans, Pine Nuts, Coconut Ginger Dressing

GRILLED ATLANTIC SALMON Steamed Asparagus and Champagne Sauce

SEARED DIVER SCALLOPS with Lobster Sauce and Basmati Rice Pilaf

GRILLED CHICKEN PAILLARD with Arugula, Tomatoes and Parmesan

STEAK FRITES Our House Cut with Maitre D' Butter and Pommes Frites
(We proudly use Brandt Farms All Natural Beef)

HANGER STEAK with Confit Shallots and Pommes Frites

VEAL CHOP with Morel Mushroom Sauce (add 15)

LOBSTER A LA NAGE (add 15)

DESSERT

SPECIAL VALENTINE'S STRAWBERRY DACQUOISE CAKE

CRÈME BRULÉE A Classic made with Fresh Vanilla Beans

MOUSSE AU CHOCOLAT Rich Dark Chocolate Mousse

BERRIES & CREAM Seasonal Berries and Whipped Cream

ICE CREAM or SORBET (Vanilla, Coffee or Chocolate and Lemon or Raspberry)

\$59 per person

6.5% Sales Tax and 20% Gratuity will be added.