

# PISTACHE

- FRENCH BISTRO -

## WINTER - DINNER - WINTER

### COLD APPETIZERS

- CHEESE & CHARCUTERIES (See BISTRO PLATES below)
- MIXED BABY GREENS with Herbs and Dijon Vinaigrette 9.75
- ARUGULA & PARMESAN with Lemonette Dressing 10.75
- MAYTAG BLUE CHEESE SALAD with Walnuts, Cranberries, Apples and Balsamic Vinaigrette 12.50
- GOAT CHEESE & ROASTED BEET SALAD 13.00 with Sliced Pears and a Bouquet of Arugula
- BIBB LETTUCE & MANCHEGO CHEESE 11.50 with Shaved Carrots, Toasted Macadamia Nuts and Pistachio Vinaigrette
- SMOKED SALMON 17.00 with Red Onions, Capers, Eggs, Sour Cream and Toasted Brioche
- LUMP CRAB & AVOCADO SALAD 18.50 Orange Segments, Scallions & Fresh Heart of Palm
- FOIE GRAS TERRINE 26.00 Served with Toasted Brioche and Lingonberry Sauce
- STEAK TARTARE\* 14.00 (Entrée 28.50) Hand Cut Tenderloin Mixed with Traditional Condiments

### HOT APPETIZERS

- SOUP DU JOUR 7.50
- ONION SOUP GRATINÉE with Gruyère Cheese 9.00
- SESAME CRUSTED AHI TUNA\* 15.50 with an Oriental Ginger-Sesame Sauce
- CARAMELIZED BAY SCALLOPS 13.50 Foie Gras & Truffle Potato Mousseline, Green Apple, Citrus Jus
- CRISPY CALAMARI with Marinara and Chili-Lime Sauce 13.50
- BURGUNDY ESCARGOTS in Garlic Butter 12.00
- “CANNELLONI-STYLE” CRÊPE 12.00 (Entrée 24.00) with Ground Veal Stuffing, Parmesan and Tomato-Vodka Sauce
- TRUFFLE FRIES with White Truffle Oil and Blue Cheese 10.00

### - BISTRO PLATES -

Choice of 3 16.00 ♦ Choice of 5 25.00 ♦ Choice of 7 34.00

#### FROMAGE

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| REBLOCHON (Cow)<br>Semi-soft, creamy, surface ripened.                                 | GRUYERE (Cow)<br>Hard, aged, strong flavor.                      |
| BRIE (Cow)<br>Soft, creamy, double-cream.  | BUCHERONDIN CHEVRE (Goat)<br>Dry and Crumbly, bloomy, aged.      |
| MORBIER (Cow)<br>Semi-soft, creamy, ash line.  | PICO (Goat)<br>Smooth, matured and savory.                       |
| FOURME D'AMBERT BLEU (Cow)<br>Semi-hard blue cheese, aged, moist, dense flavor.        | CHEVRE DES CREMIERS (Goat)<br>Brie-style, creamy, full flavored. |
| AGED CHEDDAR (Cow-USA)<br>Fiscalini Farms, Modesto, CA.<br>Hard, crumbly, mild flavor. | MANCHEGO (Sheep-Spain)<br>Hard, aged 6 months.                   |
|  | BREBIROUSSE (Sheep-France)<br>Soft, ripened, rusty rind          |

#### CHARCUTERIE

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| ROSETTE DE LYON<br>Hard saucisson (Pork - France)       | DUCK PROSCIUTTO<br>Aged cured breast (Duck - France)                               |
| GARLIC SAUSAGE<br>Semi-hard saucisson (Pork - France)   | PATE DE CAMPAGNE<br>Made with brandy (Pork - France)                               |
| CHORIZO<br>Spicy, smoked paprika sausage (Pork - Spain) | DUCK MOUSSE<br>Soft, creamy paté (Duck - France)                                   |
| PROSCIUTTO DI PARMA<br>Cured, aged ham (Pork - Italy)   | TERRINE OF FOIE GRAS<br>Made right here with Hudson Valley Duck Liver<br>Add 10.00 |

\$6.00 SHARING CHARGE FOR ENTREES.  
18% will be added for parties of 7 or more.

\* Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Our Pommes Frites are cooked in 100% PEANUT oil.

**BRUNCH** SAT-SUN 11:00-2:00  
**LUNCH** MON-FRI 11:30-2:30  
**AFTERNOON** 7 Days 2:00-5:30  
**DINNER** 7 Days 5:30

### SIDE DISHES

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| POMMES FRITES<br>Hand Cut Daily French Fries<br>7.00 | RATATOUILLE<br>Provençal Vegetable Stew<br>(Eggplants, Zucchini, Onions,<br>Tomatoes, Bell Peppers and Garlic)<br>7.00 |
| TRUFFLE MAC & CHEESE<br>8.50                         | HARICOTS VERTS A L'AIL<br>(Garlic Green Beans)<br>7.00   |
| CREAMY POLENTA<br>6.00                               | STEAMED JUMBO ASPARAGUS<br>7.00  |
| MASHED POTATOES<br>6.00                              |  |
|  | TRUFFLE FRIES 10.00<br>with White Truffle Oil and Blue Cheese  |

### ENTRÉES

- MOULES FRITES “MARINIÈRE” 23.50  
Prince Edward Island Mussels steamed in White Wine-Garlic-Shallot Broth, served with Pommes Frites
- SWEET POTATO & COCONUT MAHI-MAHI 25.50  
Over Mixed Baby Greens, Tomatoes, Green Beans, Pine Nuts and Coconut Ginger Dressing
- GRILLED ATLANTIC SALMON\* with Steamed Jumbo Asparagus and Champagne Sauce 24.75
- PAN SEARED RAINBOW TROUT with Roasted Corn Custard and “Beurre Rouge” Sauce 24.50
- PAN SEARED CHILEAN SEABASS 39.00 with Sautéed Oyster Mushrooms, Leeks, Grapes, and our Signature Lobster Sauce
- SEAFOOD RISOTTO 32.00  
Sautéed Jumbo Shrimp, Mussels, Bay Scallops, Saffron Tomato Broth

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- GRILLED CHICKEN PAILLARD with Arugula, Tomatoes and Parmesan 18.50
- ALL NATURAL CHICKEN BREAST Crusted with “Herbes de Provence”, Au Jus Naturel 22.00 over Truffle Mac & Cheese (Allow 20mins)
- COQ AU VIN “Alan’s Favorite”, Braised in Red Wine with Lardons, Mushrooms, Pearl Onions and Potatoes 23.50
- SEARED DUCK BREAST 28.00 Served sliced with Truffled Polenta, Spinach and Lingonberry Sauce
- “CANNELLONI-STYLE” CRÊPES Ground Veal Stuffing, Parmesan and Tomato-Vodka Sauce 24.00

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- ALL STEAKS served with our Fresh Cut Pommes Frites
- STEAK FRITES\* Our House Cut Steak with Maitre D’ Butter 26.50
- STEAK AU POIVRE\* 32.00 Prime Strip Loin in Brown Pepper Sauce
- FILET MIGNON\* 33.00 Duo of Beef Tenderloin with Confit Shallots and Bordelaise Sauce
- STEAK TARTARE\* Hand Cut Tenderloin mixed with Traditional Condiments 28.50
- HAMBURGER\* (10oz. USDA Prime Beef) with Lettuce, Tomato and Onion on a Brioche Bun 13.00 Add Cheese (Cheddar, Gruyère or Blue Cheese) 1.50

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- VEGETABLE PLATE 18.50  
Market Vegetable Selection, Crispy Eggplant, Ratatouille and Creamy Polenta

JULIEN GREMAUD, Chef de Cuisine