

PISTACHE

MOTHER'S DAY

SUNDAY, MAY 8 • 11AM-3PM

APPETIZER

ONION SOUP GRATINEE
Gruyère Cheese

CHIA SEED PARFAIT
Blackberry Port Compote, Fresh Berries, Chocolate Almond Coconut Granola

BABY KALE SALAD
Strawberry, Goat Cheese, Sunflower Seeds, Shaved Fennel, Almond, Lemon Poppy Vinaigrette

ITALIAN BURRATA
Dino Melon, Cashew, Calabrian Chili, Prosciutto Chip, Balsamic, Arugula

SALMON TARTARE
Hand Chopped Salmon, Charred Pineapple, Cucumber, Avocado,
Jalapeno, Key Lime Aioli, Taro Chips

MOULES "MARINIÈRE"
P.E.I. Mussels, White Wine-Garlic-Shallot Broth

BURGUNDY ESCARGOT
Lemon Garlic Butter

ENTRÉE

WILD MUSHROOM & TRUFFLE QUICHE
Gruyere, Summer Truffle, Petite Salad

CRAB BENEDICT
Sautéed Spinach, Sunny Side Up Egg, Grilled Sourdough, Charred Tomato Hollandaise

SHRIMP & GRITS
Tasso Ham, Smoked White Cheddar Grits, Sweet Peppers

DUCK HASH
Crushed Potato, Roasted Shallot, Fried Egg, Frisée, Sherry Vinaigrette

MAHI MAHI
Truffled Corn Pudding, Confit Tomato, Zucchini, Pecorino Toscano, Basil Vinaigrette

GRILLED VEAL PAILLARD
Bone In Veal Chop, Arugula, Beefsteak Tomatoes, Shaved Fennel, Parmesan-Reggiano

STEAK FRITES
Char Grilled 10oz Center Cut NY Strip, Pomme Frites, Maître D' Butter

DESSERT

APPLE CAKE
Vanilla Ice Cream, Walnut Sauce, Creme Anglaise

PETIT NIDS DE PAQUES
Almond Cake, Vanilla Buttercream, Toasted Almond Chocolate Eggs

CHOCOLATE FLOURLESS CAKE
Cherry Compote, Chocolate Sable Crust

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

\$85 PER PERSON
+7% Tax and 20% gratuity

BRUNCH

chef de cuisine
MIKE BURGIO

PISTACHEWPB.COM