

PISTACHE

CHRISTMAS DINNER

appetizer

ONION SOUP GRATINEE
Gruyère Cheese

BUTTERNUT SQUASH SALAD
Roasted Butternut Squash, Tart Apple, Dried Cranberries, Candied Walnuts,
Whipped Goat Cheese, Brioche Croutons, Cider Vinaigrette

BURGUNDY ESCARGOTS
Lemon Garlic Butter

RIS DE VEAU
Roasted Veal Sweetbreads, Roasted Oyster Mushrooms, Caramelized Apple, Sugar Snap Peas, Roasted Bone Marrow Bordelaise

ARUGULA & PARMESAN
Baby Arugula, Shaved Fennel, Local Baby Heirloom Tomato, Parmesan Reggiano, Lemonette Vinaigrette

ROASTED CAULIFLOWER & BROCCOLINI
Capers, Espelette, Tomato Gremolata, Roasted Garlic & Basil Aioli, Parmesan Reggiano

TARTARE DE SAUMON
Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil,
Pickled Shiitake, Cilantro, Lemon Aioli, Brioche Croutons



mair course

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

ATLANTIC SALMON
Char Grilled, Cauliflower Risotto, Baby Spinach, Grilled Broccolini, Crispy Capers, Ciabatta Croutons, Lemon Beurre Blanc

BLACK GROUPER
Char Grilled, Butternut Squash, Roasted Brussels Sprouts, Lardons, Frisée, Grain Mustard Vin Blanc

SLOW ROASTED HALF DUCK
Toasted Wild Rice, Butternut Squash, Lavender, Sugar Snap Peas, Apple & Pear Chutney, Red Wine Gastrique

BELL & EVANS CHICKEN BREAST
Bone-In, Pan Roasted, Baby Artisan Tomatoes, Roasted Mushrooms,
Sautéed Broccolini, Yukon Pomme Purée, Roasted Garlic & Black Truffle Jus

FILET AU POIVRE
Pepper Crusted Beef Tenderloin, Pommes Frites,
Black Pepper Brandy Sauce Pepper

dessert

BUCHE DE NOEL Chocolate Mousse, Crispy Hazelnut Praline, Dark Chocolate Ganache

TART AU CITRON Graham Cracker Crust, Blueberry Compote, Vanilla Chantilly

BANANA FOSTERS BREAD PUDDING Caramel, Vanilla Ice Cream, Brulee Banana

PISTACHIO CRÈME BRULEE Raspberry, Candied Pistachios

MOUSSE AU CHOCOLAT Salted Caramel, Vanilla Chantilly, Candied Pecans

\$78 PER PERSON
+7% Tax and 20% gratuity

CHILDREN'S MENU \$25
Traditional Dinner + Dessert

chef de cuisine
ISAAC CERNY

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



PISTACHEWPB.COM

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

PISTACHE

==== FRENCH BISTRO ====