

joyeuse
SAINT VALENTIN

MONDAY, FEBRUARY 14TH

APPETIZER

ONION SOUP GRATINEE
Gruyère Cheese

LOBSTER BISQUE
Tarragon Chantilly, Saffron Crouton

BURGUNDY ESCARGOT
Lemon Garlic Butter

BURRATA SALAD
Charred Eggplant Purée, Heirloom Tomato, Truffle Vinaigrette, Arugula

ROASTED BEET SALAD
Smoked Ricotta, Cara Cara Orange, Candied Pecans, Watercress, Orange Maple Vinaigrette

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

SPANISH OCTOPUS
White Bean Ragout, Saucisson, Parsley Crumb

ENTRÉE

PARMESAN CRUSTED SNAPPER
Charred Tomato Risotto, Roasted Broccolini, Smoked Paprika Parmesan Butter

GRILLED MAHI MAHI
Truffled Corn Purée, Baby Squash, Confit Tomato, Basil Vin Blanc

ROCK SHRIMP PROVENÇAL
Fennel, Sundried Tomato, Bronze Cut Spaghetti, Pernod Cream Sauce

CRISPY DUCK CONFIT
French Lentils, Baby Turnip, Apple Gastrique

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

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

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

DESSERT

FLOURLESS CHOCOLATE CAKE
Cherry Sauce, Vanilla Gelato

CHOCOLATE BANANA TART
Chocolate Sable, Salted Caramel, Chocolate Mousse

\$90 PER PERSON
+7% Tax and 20% gratuity

101 N. CLEMATIS ST
PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO