PISTACHE FRENCH BISTRO

NEW YEAR'S EVE

VEGETARIAN OPTION

First Course

ROASTED BEET SALAD

Whipped Goat Cheese, Cara Cara Orange, Endive & Arugula,
Toasted Almonds, Honey & Tarragon Vinaigrette

Second Course

CAULIFLOWER RISOTTO

Baby Spinach, Lemon, Broccolini, Crispy Capers,
Ciabatta Croutons, Shaved Parmesan Reggiano

Third Course

PARISIAN GNOCCHI

Hen of the Woods, Celery Root, Black Truffle,
Butternut Squash, Walnuts, Beurre Blanc

Fourth Course

LA VIE EN ROSE

Jocande Cake, Strawberry Mousse, Crispy Chocolate, Pistachio

$150 PER PERSON
+7% Tax and 20% gratuity

chef de cuisine
ISAAC CERNY

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

PISTACHEWPB.COM