

PISTACHE FRENCH BISTRO
NEW YEAR'S EVE

First Course

BLUE CRAB SALAD

Confit Grapes, Almonds, Celery Hearts, Honey, Tarragon,
Apple, Frisée, Whole Grain Mustard Aioli

Second Course

PAN ROASTED CHILEAN SEABASS

Braised Leeks, Hen of the Woods,
Pomme Purée, Champagne Sauce

Third Course

DUO OF BEEF

Burgundy Braised Short Rib, Char Grilled Prime Flat Iron,
Black Truffle, Celery Root, Heirloom Carrot,

Fourth Course

GATEAU A LA PISTACHE

Layered Pistachio Cake, Raspberry Buttercream,
Pistachio Praline, Vanilla Chantilly

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

chef de cuisine
ISAAC CERNY

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

   [PISTACHEWPB.COM](https://www.pistachewpb.com)

PISTACHE FRENCH BISTRO
NEW YEAR'S EVE
VEGETARIAN MENU

First Course

BUTTERNUT SQUASH SALAD

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




GATEAU A LA PISTACHE

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