

PISTACHE

EASTER BRUNCH

appetizer

SPRING PEA RISOTTO

Heirloom Cherry Tomato, Asparagus, Boursin, Fine Herbs, Gremolata, Saffron Poached Farm Egg

SALMON TARTARE

Smoked & Fresh Salmon, Cilantro, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shitake, Lemon Aioli, Brioche Croutons

TROPICAL FRUIT PARFAIT

Kiwi, Carambola, Mango, Banana, Papaya, Honey & Vanilla Yogurt, Toasted Coconut & Macadamia Streusel

BURGUNDY ESCARGOTS

Lemon Garlic Butter

ONION SOUP GRATINEE

Gruyere Cheese

ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Heirloom Tomato Gremolata, Parmesan Reggiano, Roasted Garlic & Basil Aioli

ARUGULA & PARMESAN

Cherry Tomato, Lemonette Dressing

BABY GREENS & ENDIVE

Almonds, French Feta, Roasted & Shaved Fennel, Anjou Pear, Orange Segments, Honey & Tarragon Vinaigrette

MOULES "MARINIERE"

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



main course

SHORT RIB HASH

Caramelized Onions, Roasted Butternut Squash, Crushed Potatoes, Poached Eggs, Sauce Bordelaise

ROASTED DUCK & WAFFLE

Poached Egg, Spicy Grain Mustard Maple Syrup

STEAK FRITES

Char-Grilled 10 oz Center Cut N.Y. Strip, Watercress & Cherry Tomatoes, Pomme Frites, Maitre D' Butter

JUMBO LUMP CRAB QUICHE

Asparagus, Shallots, Chives, Truffle Frisée & Arugula

DIJON & HERB CRUSTED LAMB LOIN

Wild Ramp Pommes Puree, Braised Fava Beans & Baby Artisan Tomatoes, Red Beet Bordelaise

SALMON EN CROUTE

Spinach, Quail Egg, Mushrooms, Basmati Rice, Champagne Sauce

BUTTER POACHED MAINE LOBSTER COBB SALAD

Grilled Florida Sweet Corn, Hard Cooked Egg, Avocado, Cherry Tomatoes, Maytag Blue Cheese, Lardons, Baby Bibb Lettuce, Buttermilk Ranch Vinaigrette

SPRING MOREL OMELETTE

Braised Morels, Spinach, Gruyere, Shaved Black Truffle

dessert

MOUSSE AU CHOCOLAT

Rich Dark Chocolate Mousse

GATEAU AUX POMMES

Warm Apple Cake "A la Mode", Salted Caramel, Toasted Oat Crumble

TART AU CITRON

Blueberry Compote, Vanilla Crème, Candied Preserved Lemon

DARK CHOCOLATE CAKE

Vanilla Chantilly, Berry Salad, Cocoa Dusted Meringue

BANANA FOSTERS BREAD PUDDING

Caramelized Bananans, Vanilla Ice Cream, Salted Caramel Sauce

BLUEBERRY CLAFOUTIS

Warm Almond Flan Cake, Lavender Crème Fraiche

CRÈME BRULÉE

A Classic made with Fresh Vanilla Beans

HÄAGEN DAZS ICE CREAM & SORBET

Chocolate or Vanilla, Lemon or Raspberry

\$75 PER PERSON

3 Course Prix Fixe Menu

\$25 PER CHILD

*No A La Carte Menu

chef de cuisine
ISAAC CERNY



PISTACHEWPB.CPM

*6.5% Tax and 20% gratuity will be added to your bill. Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses

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

