

# PISTACHE

THE PALM BEACHES RESTAURANT MONTH  
AUGUST 2022

## *first course*

### **ONION SOUP GRATINEE**

With Gruyère Cheese

### **MIXED BABY GREENS**

Fresh Herbs, Shallots, Pistache Vinaigrette

### **BURGUNDY ESCARGOTS**

Lemon Garlic Butter

## *second course*

### **MOULES FRITES "MARINIÈRE"**

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

### **DUCK LYONNAISE**

Crispy Duck Confit, Chicken Liver, Lardons, Poached Egg, Frisée, Sherry Vinaigrette

### **STEAK FRITES**

Char Grilled 10 oz Center Cut NY Strip, Maître D' Butter, Pommes Frites

## *third course*

### **CRÈME BRÛLÉE**

A Classic made with Fresh Vanilla Beans

### **MOUSSE AU CHOCOLAT**

Dark Chocolate Sauce, Vanilla Chantilly

**\$55 PER PERSON\***



*chef de cuisine*  
**MIKE BURGIO**

\*7% Tax and 20% gratuity will be added to your bill. Menu can not be combined with any other offer, promo, or coupon.  
Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses.



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