

# PISTACHE

# MOTHER'S DAY

SUNDAY, MAY 12 • 11AM-3PM

## APPETIZER

### ONION SOUP

With Gruyère Cheese

### CHILLED CORN VELOUTÉ

Avocado, Piquillo Pepper, Grilled Gulf Shrimp

### CHIA SEED PARFAIT

Tropical Fruit, Coconut Streusel

### RISOTTO PRIMAVERA

Bouquetiere Of Spring Vegetables, Parmesan Crouton

### BURRATA

Fennel Jam, Cherry Compote, Focaccia

### SALMON TARTARE

Hand Chopped Salmon, Charred Pineapple, Cucumber, Avocado,  
Jalapeño, Key Lime Aioli, Taro Chips

### BURGUNDY ESCARGOT

Lemon Garlic Butter

### BEET SALAD

Golden Beets, Baby Carrot, Herbed Goat Cheese, Honeycrisp Apple,  
Watercress, Pistachio, Tarragon Vinaigrette

## ENTRÉE

### WILD MUSHROOM AND TRUFFLE OMELETTE

Summer Truffle, Mornay Sauce, Petit Salad

### CRAB BENEDICT

Sourdough, Spinach, Charred Tomato Hollandaise

### SEAFOOD ROLL

Maine Lobster, Gulf Shrimp, Old Bay Aioli, Butter Lettuce, Arugula Salad

### MOULES FRITES

Prince Edward Island Mussels, White Wine-garlic-shallot Broth, Pommes Frites

### LAMB RAGOUT

Braised Lamb Shank Off The Bone, English Pea, Carrot, Pappardelle, Fine Herbs

### DUCK HASH

Duck Confit, Crushed Potato, Caramelized Onion, Fried Egg, Frisée, Sherry Vin

### MEDITERRANEAN BRANZINO

Herb Roasted, Farro Salad, Harissa Vinaigrette

### STEAK FRITES

Chargrilled 10oz Center Cut Ny Strip, Maître D' Butter, Pommes Frites

### STEAK TARTARE

Hand-cut, Traditional Garnish, Farm Egg, Grilled Sourdough, Pommes Frites

## DESSERT

### APPLE CAKE

Crème Anglaise, Walnut

### BREAD PUDDING

Chocolate Sauce, Rum Caramel, Coconut Streusel

### CHOCOLATE LAVA CAKE

Pistachio Ice Cream

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

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

# BRUNCH

*chef de cuisine*  
**MIKE BURGIO**

PISTACHEWPB.COM