

# PISTACHE FRENCH BISTRO

# NEW YEAR

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## *appetizer*

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### BURGUNDY ESCARGOT

Lemon Garlic Butter

### ARUGULA & PARMESAN SALAD

Marinated Beefsteak Tomato, Lemonette Dressing

### BEET SALAD

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

### BABY KALE SALAD

Squash, Honey Crisp Apple, Blue D' Auvergne, Pumpkin Seed, Pomegranate Vinaigrette

### WILD MUSHROOM RISOTTO

Parmesan Croutons, Port Reduction, Sage - Add Shaved Truffles MP

### ITALIAN BURRATA

Fennel Jam, Marinated Tomato, Focaccia Crouton, Port Balsamic Reduction

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## *main course*

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### GRILLED SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

### BROILED SNAPPER

Charred Tomato Risotto, Roasted Broccoli, Smoked Paprika Parmesan Butter

### DUCK CASSOULET

Duck Confit, Garlic Sausage, Flagolet Beans,

### LAMB TAGINE

Couscous, Cauliflower

### BEEF BOURGUIGNON

Red Wine Braised Short Rib, Roasted Button Mushrooms, Pearl Onions, Lardons, Glazed Carrots, Pomme Purée, Red Wine Jus

### STEAK FRITES

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

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## *dessert*

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### NYE DESSERT DUO

Raspberry-Mango-Passion Charlotte & Dark Chocolate Mousse Cake

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\$95 PER PERSON  
+7% Tax and 20% gratuity

*chef de cuisine*  
MIKE BURGIO



PISTACHEWPB.COM

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