

PISTACHE easter BRUNCH

SUNDAY, APRIL 20

APPETIZER

ONION SOUP

With Gruyère Cheese

WATERMELON GAZPACHO

Avocado, Gulf Shrimp, Cilantro

TROPICAL FRUIT PARFAIT

Key Lime Yogurt, Coconut, Almond Streusel

MUSHROOM TARTINE

Valançay Goat Cheese, Mâche, Focaccia, Port Wine Reduction

ITALIAN BURRATA

Macerated Blackberry Jam, Pistachio, Fennel, Arugula

SALMON TARTARE

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

ESCARGOT

Lemon Garlic Butter

ROASTED BEET SALAD

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

ENTRÉE

WILD MUSHROOM & TRUFFLE QUICHE

Watercress Salad

SMOKED SALMON PLATTER

Toasted Everything Bagel, Herbed Cream Cheese, Shaved Red Onion, Oven Roasted Tomatoes, Caperberries

SEAFOOD STEW

Gulf Shrimp, Mussels, Clams, Grilled Baguette

GRILLED SALMON

Grilled, Ratatouille, Arugula, Balsamic Drizzle

SHORT RIB HASH

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

CRAB BENEDICT

Canadian Bacon, Fried Egg, Lump Crab, Fine Herb Hollandaise

STEAK FRITES

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

GRILLED LAMB LOIN

Corn and Cucumber Salad, Za'atar Yogurt

DESSERT

STRAWBERRY CLAFOUTIS

Local Strawberries, Vanilla Chantilly

KEY LIME CHEESECAKE

Blueberry Compote, Toasted Coconut

RUM RAISIN BREAD PUDDING

Caramel Sauce, Candied Pecan

\$85 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

