

# PISTACHE

## LES SALADES

LE PUY LENTIL SALAD . . . . . 19  
Tabil Roasted Carrots, Housemade Raisins,  
Pickled Onion, Orange, Cashew, Hummus Smear,  
Tunisian Flatbread, Tahini Dressing **veg**

ROASTED BEET SALAD . . . . . 18  
Golden Beets, Baby Carrot, Herbed Goat Cheese,  
Honeycrisp Apple, Watercress, Pistachio,  
Tarragon Vinaigrette **gf, veg**

ARUGULA & PARMESAN. . . . . 18  
Beefsteak Tomatoes, Shaved Fennel, Parmesan-  
Reggiano, Lemonette Dressing **gf, veg**

## FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

## LES PETITS PLATS

ONION SOUP GRATINEE . . . . . 14  
with Gruyère Cheese

BURGUNDY ESCARGOT . . . . . 18  
Lemon Garlic Butter **gf**

BLACK TRUFFLE . . . . . Mkt  
Cavatelli Pasta, Mornay

CAULIFLOWER TAGINE. . . . . 26  
Roasted Carrots, Lentils, Chickpeas,  
Spicy Cashews, Dates, Coconut Milk,  
Fresh Herbs, Minted Yogurt **gf, veg**

MOULES "MARINIÈRE" . . . . . 19  
P.E.I. Mussels, White Wine-Garlic Shallot Broth **gf**

TARTARE DE SAUMON\* . . . . . 24  
Hand Chopped Salmon, Charred Pineapple,  
Cucumber, Avocado, Jalapeño, Key Lime Aioli,  
Taro Chips **gf**

SPANISH OCTOPUS . . . . . 28  
Broccolini, Sundried Tomato, Marcona Almond,  
Chorizo, Smoked White Bean Purée **gf**

PETIT STEAK TARTARE\* . . . . . 24  
Hand-Cut, Traditional Garnish, Quail Egg,  
Grilled Sourdough

PATÉ DE CAMPAGNE . . . . . 19  
House Made Pickles, Mustards, Petite Salad,  
Sourdough Toast

## LES POISSONS

MOULES FRITES "MARINIÈRE" . . . . . 36  
Prince Edward Island Mussels,  
White Wine-Garlic-Shallot Broth, Pommes Frites **gf**

FAROE ISLAND SALMON . . . . . 38  
Grilled, Ratatouille, Arugula, Balsamic Drizzle **gf**

MEDITERRANEAN BRANZINO . . . . . 44  
Pan Seared, Farro Salad, Harissa Vinaigrette

## LES VOLAILLES

CHICKEN PAILLARD . . . . . 28  
Grilled Chicken Breast, Arugula,  
Marinated Beefsteak Tomato, Shaved Fennel,  
Parmesan Reggiano, Lemonette Dressing **gf**

COQ AU VIN . . . . . 42  
Red Wine Braised Chicken, Lardons, Pearl Onions,  
Roasted Button Mushrooms, Glazed Carrots,  
Pomme Purée, Red Wine Jus

CRISPY DUCK CONFIT . . . . . 44  
French Green Lentils, Caramelized Apple Smear,  
Duck Croquette, Watercress, Foie Gras Agrodolce

## LES VIANDES

BISTRO STEAK . . . . . 40  
Chargrilled 8oz Hanger Steak, Maître D' Butter,  
Watercress, Pommes Frites **gf**

STEAK FRITES. . . . . 49  
Chargrilled 10oz Center Cut NY Strip,  
Maître D' Butter, Pommes Frites **gf**

FILET AU POIVRE. . . . . 54  
Pepper Crusted Grassfed Beef Tenderloin  
Brandy Cream Sauce, Pommes Frites **gf**

VENISON LOIN . . . . . 54  
Root Beer Spice, Braised Red Cabbage,  
Kale And Apple Salad, Pecan,  
Maple Vinaigrette **gf**

STEAK TARTARE\* . . . . . 46  
Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough, Pommes Frites **gf**

LAMB RAGOUT . . . . . 38  
Braised Lamb Shank Off The Bone, English Pea,  
Carrot, Pappardelle, Fine Herbs

## SIDE DISHES

TRUFFLE MAC & CHEESE...18 MASHED POTATOES.....12 SAUTÉED SPINACH.....14 GRILLED BROCCOLINI.....14  
TRUFFLE & BLUE FRIES.....16 POMMES FRITES..... 10 RATATOUILLE.....14

\*gf Gluten Free **veg** Vegetarian **v** Vegan

MIKE BURGIO  
CHEF DE CUISINE

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

\$7 Sharing charge for entrees  
20% Gratuity added for parties of 7 or more



## WINES BY THE GLASS

### *les bulles*

|   |    |
|---|----|
| Champagne, Pommery Brut Royal, Reims NV . . . . .             | 29 |
| Champagne, Pommery Pop Pink, NV, Reims (Split) . . . . .      | 37 |
| Prosecco, Franzi & Cratzi, Italy NV (Split) . . . . .         | 14 |
| Sparkling Blanc de Blancs, Marie France, Brut NV . . . . .    | 14 |
| Sparkling Rosé, G. Bertrand, Crémant de Limoux '20 . . . . .  | 18 |
| Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle) . . . . . | 40 |

### *les blancs*

|  |    |
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| Sauvignon Blanc, Franc Beausejour, Bordeaux '23 . . . . .                  | 12 |
| Sauvignon Blanc, Stoneleigh, Marlborough '23 . . . . .                     | 16 |
| Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '23 . . . . . | 20 |
| Chardonnay, Bernier, Loire Valley '22 . . . . .                            | 13 |
| Chardonnay, Cline "Hat Strap", Carneros-Napa '22 . . . . .                 | 16 |
| Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '22 . . . . .            | 23 |
| Chardonnay, Domaine Chavy-Chouet, Bourgogne '21 . . . . .                  | 26 |
| Pinot Grigio, Ca' Montini, Italy '23 . . . . .                             | 13 |
| Riesling, Trimbach, Alsace '21 . . . . .                                   | 18 |
| Vouvray, Charles Bove, Loire Valley '22 . . . . .                          | 16 |

### *les roses*

|  |    |
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| Rue de St.Tropez "83", Côtes de Provence '23 . . . . . | 13 |
| La Chapelle Gordonne, Côtes de Provence '22 . . . . .  | 18 |

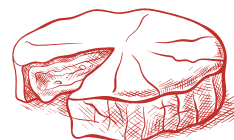
### *les rouges*

|   |    |
|---|----|
| Bordeaux, Clou Du Pin, Bordeaux '21 . . . . .                 | 12 |
| Bordeaux, Château Marjosse, '19 . . . . .                     | 16 |
| St. Emillion, Château Belle Assise, St. Emilion '19 . . . . . | 24 |
| Malbec, Petit Jammes, Cahors '21 . . . . .                    | 15 |
| Côtes du Rhône, Domaine Les Grands Bois '20 . . . . .         | 14 |
| Cabernet Sauvignon, Joel Gott, CA '21 . . . . .               | 14 |
| Cabernet Sauvignon, Vina Robles, Paso Robles CA '21 . . . . . | 16 |
| Cabernet Sauvignon, Felizola, Bergerac-France '19 . . . . .   | 18 |
| Merlot, Drumheller, Columbia Valley '21 . . . . .             | 12 |
| Pinot Noir, Bourgogne, Vignerons De Bel Air '21 . . . . .     | 17 |
| Pinot Noir, Belle Glos, Balade, Arroyo Seco CA '22 . . . . .  | 20 |

## SPECIALTY COCKTAILS

|  |    |
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| <b>LAVENDER MARTINI</b> . . . . .  | 16 |
| Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup                   |    |
| <b>FRENCH PEAR MARTINI</b> . . . . .                                     | 17 |
| Grey Goose La Poire, St. Germain, Sparkling                              |    |
| <b>PISTACHE MOSCOW MULE</b> . . . . .                                    | 15 |
| Tito's Vodka, Ginger Beer, Lime, Fresh Basil                             |    |
| <b>FRENCH 75</b> . . . . .   | 17 |
| Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup                     |    |
| <b>ENZONI</b> . . . . .  | 16 |
| Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes                        |    |
| <b>SPICY PASSION FRUIT MARGARITA</b> . . . . .                           | 17 |
| Ghost Spicy Tequila, Chinola   |    |
| <b>TRES AMIGAS</b> . . . . .   | 18 |
| Chrome Horse Tequila, St. Germain, Lime Juice, Splash of Soda            |    |
| <b>BLOOD ORANGE MANHATTAN</b> . . . . .                                  | 17 |
| Knob Creek, Sweet Vermouth, Blood Orange Shrub                           |    |
| <b>LONDON CALLING</b> . . . . .  | 15 |
| Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange |    |
| <b>PISTACHE SPRITZER</b> . . . . .                                       | 15 |
| Lillet Rose, Sparkling   |    |

**ASK ABOUT OUR NON ALCOHOLIC COCKTAILS**



## FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

**Mini Brioche With Fresh Honeycomb | 5**

### *fromage*

**ST. ANDRÉ | COW | SOFT**  
Triple Cream, Smooth, Mushroomy

**BRIE | COW | SOFT**  
Mild, Double-Cream, Supple

**ÉPOISSES | COW | SOFT**  
Washed Rind, Garlicky, Fruity, Mushroomy

**TETE DE MOINE | COW | SEMI HARD**  
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

**GRUYÈRE | COW | HARD**  
Caved Aged 1 year,  
Earthy, Nutty, Intense (Switzerland)

**AGED CHEDDAR | COW | HARD**  
Crumbly, Mild Flavor (USA)

**PARMIGIANO-REGGIANO | COW | HARD**  
Aged 18-24 months,  
Gritty Texture, Fruity, Nutty (Italy)

**MANCHEGO D.O.P. | SHEEP | HARD**  
Aged 6 Months,  
Raw Milk, Semi Cured, Tangy (Spain)

**ROQUEFORT | SHEEP | SOFT | BLUE**  
Raw Milk, Cave Aged, Creamy, Sharp

**CHÈVRE BUCHETTE | GOAT | SOFT**  
Fresh Goat Cheese with Fine Herbs

### *charcuterie*

**ROSETTE DE LYON**  
Hard Saucisson

**GARLIC SAUSAGE**  
Semi Soft Saucisson

**CHORIZO**  
Spicy, Smoked Paprika Sausage (Spain)

**PATÉ DE CAMPAGNE**  
Country Style

**JAMBON DE BAYONNE**  
Cured, Aged Ham

**SOPRESSETTA FIORE**  
Spicy Garlic Fennel Italian Salami (Italy)

**SALCHICHÓN IBÉRICO**  
Dry Cured (Spain)

**DUCK PROSCIUTTO**  
Dry Cured  
**(Add \$2)**