

*joyeuse*  
SAINT VALENTIN

WEDNESDAY, FEBRUARY 14<sup>TH</sup>

APPETIZER

ONION SOUP GRATINEE  
Gruyère Cheese

OYSTER CHAMPAGNE VELOUTÉ  
Caviar, Chive Oil

BURRATA  
Blackberry Jam, Strawberry, Fennel, Balsamic Pearls-Focaccia

CRISPY BRIE  
Cherry Compote, Watercress, Brioche

BURGUNDY ESCARGOTS  
Lemon Garlic Butter

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

SHRIMP LOUI'S  
Gulf Shrimp, Avocado, Butter Lettuce

SHORT RIB RISOTTO  
Red Wine Arborio Rice, Port Reduction, Parmesan Croutons

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ENTRÉE

BOUILLABAISSÉ  
Monkfish, Clams, Mussels, Rouille

SAUTEED SCALLOPS  
Corn Pudding, Squash, Confit Tomato, Basil Vin

CRISPY DUCK CONFIT  
Chestnut Truffle Puree, Baby Turnips, Poached Pear, Duck Croquette, Sauce Agrodolce

ROOT BEER SPICED SALMON  
Sweet Potato Puree, Candied Brussels, Pecans, Maple Vanilla Glaze

RED WINE BRAISED SHORT RIB  
Parmesan Polenta, Heirloom Tomato.

STEAK FRITES  
Bone Marrow Butter, Watercress, Parmesan Truffle Fries

VEAL MILANESE  
Tricolore Salad, Pecorino

COQ AU VIN  
Carrot Smear, Lardons, Strozzapeti Pasta

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DESSERT

TBD  
Pending Description

\$98 PER PERSON  
+7% Tax and 20% gratuity

101 N. CLEMATIS ST  
PISTACHEWPB.COM

CHEF DE CUISINE  
MIKE BURGIO