

A VERY PISTACHE CHRISTMAS

Appetizers

SQUASH VELOUTÉ

Quince, Sage, Maple Crème Fraiche

ROASTED BEET SALAD

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

BURGUNDY ESCARGOTS

In Lemon Garlic Butter

BABY KALE SALAD

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

WILD MUSHROOM RISOTTO

Parmesan Croutons, Port Reduction, Sage (add truffle MP)

ARUGULA SALAD

Beefsteak Tomatoes, Shaved Fennel, Parmesan-Reggiano, Lemonette Dressing

CALVADOS GLAZED PORK BELLY

Parsnip Chestnut Puree, Pickled Butternut Squash Batons, Candied Pecans

Entrees

BROILED SNAPPER

Charred Tomato Risotto, Roasted Broccolini, Smoked Paprika Parmesan Butter

GRILLED FAROE ISLAND SALMON

Signature Ratatouille, Arugula, Balsamic Drizzle

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, Maître D' Butter, Pommes Frites

DUCK CASSOULET

Duck Confit, Garlic Sausage Flagolet Beans

LAMB TAGINE

Couscous, Cauliflower

Desserts

CHOICE OF 2 FESTIVE DESSERTS

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

chef de cuisine
MIKE BURGIO

THREE COURSE PRIX FIXE
2:00 - 8:00 pm

*6.5% Tax and 20% gratuity will be added to your bill. Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses



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