

PISTACHE

LES SALADES

- LE PUY LENTIL SALAD 19
 Tabil Roasted Carrots, Housemade Raisins,
 Charred Red Onion, Orange, Pistachio,
 Fresh Herbs, Tahini Dressing *gf, 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*
- ITALIAN BURRATA 22
 Fennel Jam, Black Kale, Seasonal Fruit, Focaccia,
 White Balsamic Vinaigrette *veg*

LES PETITS PLATS

- ONION SOUP GRATINEE. 14
 with Gruyère Cheese
- BURGUNDY ESCARGOT 16
 Lemon Garlic Butter *gf*
- CAULIFLOWER TAGINE. 22
 Roasted Carrots, Lentils, Chickpeas,
 Spicy Cashews, Dates, Coconut Milk,
 Fresh Herbs, Minted Yogurt *gf, veg*
- MOULES “MARINIÈRE” 18
 P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*
- TARTARE DE SAUMON* 21
 Hand Chopped Salmon, Charred Pineapple,
 Cucumber, Avocado, Jalapeño, Key Lime Aioli,
 Taro Chips *gf*
- TUNISIAN EGGPLANT 18
 Harissa Yogurt, Pomegranate, Mint,
 Pistachio Dukkah *gf, v*
- SPANISH OCTOPUS 28
 Cucumber, Olive, Piquillo Pepper, Feta, Hummus,
 Marcona Almonds *gf*
- PETIT STEAK TARTARE* 24
 Hand-Cut, Traditional Garnish, Quail Egg,
 Grilled Sourdough
- PATÉ DE CAMPAGNE 18
 House Made Pickles, Mustards, Petite Salad,
 Sourdough Toast

LES POISSONS

- MOULES FRITES “MARINIÈRE” 35
 Prince Edward Island Mussels,
 White Wine-Garlic-Shallot Broth, Pommes Frites *gf*
- GRILLED FAROE ISLAND SALMON 38
 Signature Ratatouille, Arugula, Balsamic Drizzle *gf*
- MONKFISH PIPERADE 38
 Little Neck Clams, Sweet Peppers, Tomato,
 Basmati Rice

LES VOLAILLES

- CHICKEN PAILLARD 28
 Marinated Beefsteak Tomato, Arugula,
 Parmesan
- DUCK LYONNAISE 38
 Crispy Duck Confit, Chicken Liver, Lardons,
 Poached Egg, Frisée, Sherry Vinaigrette

LES VIANDES

- KUROBUTA PORK CHOP 40
 Forbidden Rice, Charred Bok Choy
 Orange Chili Agrodolce
- STEAK FRITES. 46
 Chargrilled 10oz Center Cut NY Strip,
 Maître D’ Butter, Pommes Frites *gf*
- FILET AU POIVRE. 50
 Pepper Crusted Beef Tenderloin,
 Black Pepper Brandy Sauce, Pommes Frites *gf*
- BEEF BOURGUIGNON 46
 Red Wine Braised Short Rib, Roasted Button
 Mushrooms, Pearl Onions, Lardons, Glazed Carrots,
 Pomme Purée, Red Wine Jus
- STEAK TARTARE* 44
 Hand-Cut, Traditional Garnish, Farm Egg,
 Grilled Sourdough, Pommes Frites *gf*
- PISTACHE BURGER 28
 Balsamic Onions, Horseradish Aioli,
 Cornichons, Gruyère Cheese, Frisée
- MOROCCAN LAMB SHANK (FOR 2) 68
 Dried Fruit, Pistachio, Cous Cous

ACCOMPAGNEMENTS

- TRUFFLE MAC & CHEESE...16 MASHED POTATOES.....11 GARLIC HARICOTS VERTS...14 SAUTÉED SPINACH.....14
 TRUFFLE & BLUE FRIES.....14 POMMES FRITES.....9 RATATOUILLE.....14 SIDE SALAD.....11

**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

\$6 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	32
Champagne, Charles Le Bel "Inspiration", Brut, NV	34
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	14
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	14
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '20	18

les blancs

Sauvignon Blanc, Franc Beausejour, Bordeaux '20	12
Sauvignon Blanc, Stoneleigh, Marlborough '22	14
Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '22	14
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '21	19
Chardonnay, Bernier, '21	13
Chardonnay, Hahn "SLH", Monterey County '19	18
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '21	23
Chardonnay, Domaine Chavy Chouet, Bourgogne '20	26
Pinot Grigio, Bertani, Italy '21	13
Riesling, Trimbach, Alsace '20	18
Grüner, Domäne Wachau, Austria '21	16
Vouvray, Charles Bove, Loire Valley '20	16

les rosés

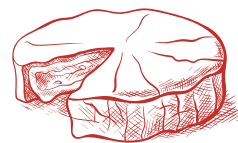
Rue de St.Tropez "83", Côtes de Provence '22	13
La Chapelle Gordonne, Côtes de Provence '21	18

les rouges

Bordeaux, Franc Beausejour, Bordeaux '20	12
Bordeaux, Château Viaud de Lalande, Pomerol '21	18
Bordeaux, Madame De Beaucaillou, Medoc '19	23
Bordeaux, Perey Chevreuil, St. Emilion Grand Cru '19	24
Malbec, Gouleyant, Cahors '20	14
Côtes du Rhône, Domaine La Grangette, Saint Joseph '20	14
Cabernet Sauvignon, Smith & Hook, Central Coast '20	15
Cabernet Sauvignon, Joel Gott, CA '19	16
Merlot, Drumheller, Columbia Valley '18	11
Pinot Noir, Ron Rubin, Russian River Valley '19	16
Pinot Noir, Bourgogne, Vignerons De Bel Air '20	17
Pinot Noir, Bele Glos, Balade '21	20

SPECIALTY COCKTAILS

ENZONI	16
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
SPICY PASSION FRUIT MARGARITA	17
Ghost Spicy Tequila, Chinola	
LONDON CALLING	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
PISTACHE MOSCOW MULE	16
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
PISTACHE SPRITZER	15
Lillet Rose, Sparkling	
FRENCH 75	17
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
LAVENDER MARTINI	15
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
FRENCH PEAR MARTINI	17
Grey Goose Le Poire, St. Germain, Sparkling	
TRES AMIGAS	18
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28
SEVEN | 38 EXTRA | 5

fromage

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

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

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 Garlic & Herbs

charcuterie

ROSETTE DE LYON
Hard Saucisson

GARLIC SAUSAGE
Semi Soft Saucisson

SAUCISSON SEC
Hard 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)