

joyeuse
SAINT VALENTIN

TUESDAY, FEBRUARY 14TH

APPETIZER

ONION SOUP GRATINEE
With Gruyère Cheese

LOBSTER BISQUE
Tarragon Chantilly, Saffron Crouton

BURRATA
Fennel Jam, Strawberry, Kale, White Balsamic

BURGUNDY ESCARGOTS
In Lemon Garlic Butter

ROASTED BEET SALAD
Golden Beets, Carrots, Herbed Goat Cheese, Honeycrisp Apple, Watercress,
Pistachio, Tarragon Vinaigrette

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

SHORT RIB RISOTTO
Mushroom, Parmesan Crouton

ENTRÉE

BOUILLABAISSÉ
Monkfish, Clams, Mussels, Rouille

GRILLED MAHI MAHI
Truffled Corn Purée, Zucchini, Confit Tomato, Basil Vin

CRISPY DUCK CONFIT
Chestnut Purée, Baby Turnips, Pear, Sauce Agrodolce

BEEF BOURGUIGNON
Red Wine Braised Short Ribs, Mushrooms, Lardons, Pearl Onions,
Carrots, Pomme Purée

STEAK FRITES
Char-Grilled 10oz Center Cut NY Strip, Maître D Butter, Pomme Frites

VEAL MILANESE
Tricolore Salad, Marinated Tomato, Pecorino

COQ AU VIN
Carrot Puree, Lardons, Strozzapeti Pasta

DESSERT

DUO OF VALENTINES DELIGHT
Chocolate Nutella Mousse, Strawberry
Shortcake, Candied Pecans, Vanilla Chantilly

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

101 N. CLEMATIS ST PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO