

# PISTACHE

## LES SALADES

LE PUY LENTIL SALAD . . . . . 17  
 Tabil Roasted Carrots, Housemade Raisins,  
 Charred Red Onion, Orange, Pistachio,  
 Fresh Herbs, Tahini Dressing *gf, veg*

ROASTED BEET SALAD . . . . . 16  
 Golden Beets, Baby Carrot, Herbed Goat Cheese,  
 Honeycrisp Apple, Watercress, Pistachio,  
 Tarragon Vinaigrette *gf, veg*

ARUGULA & PARMESAN. . . . . 16  
 Beefsteak Tomatoes, Shaved Fennel, Parmesan-  
 Reggiano, Lemonette Dressing *gf, veg*

ITALIAN BURRATA . . . . . 20  
 Fennel Jam, Marinated Tomato, Focaccia Crouton,  
 Port Balsamic Reduction

## LES PETITS PLATS

ONION SOUP GRATINEE. . . . . 13  
 with Gruyère Cheese

BURGUNDY ESCARGOT . . . . . 15  
 Lemon Garlic Butter *gf*

CAULIFLOWER TAGINE. . . . . 17  
 Roasted Carrots, Lentils, Chickpeas,  
 Spicy Cashews, Dates, Coconut Milk,  
 Fresh Herbs, Minted Yogurt *gf, veg*

MOULES “MARINIÈRE” . . . . . 16  
 P.E.I. Mussels, White Wine-Garlic Shallot Broth *gf*

BROCCOLINI. . . . . 18  
 Chinese Sausage, Cashew, Firecracker Glaze

TARTARE DE SAUMON\* . . . . . 19  
 Hand Chopped Salmon, Charred Pineapple,  
 Cucumber, Avocado, Jalapeno, Key Lime Aioli,  
 Taro Chips *gf*

STUFFED ACORN SQUASH . . . . . 17  
 Kale, Apple, Quinoa, Walnut,  
 Pomegranate Vinaigrette *v*

TUNA CRUDO . . . . . 24  
 Edamame, Pickled Vegetables, Mango, Smoked  
 Shoyu Vinaigrette

OCTOPUS CASSOULET . . . . . 26  
 Flageolet Beans Ragout, Garlic Sausage, Parsley  
 Crumb

PETIT STEAK TARTARE\* . . . . . 23  
 Hand-Cut, Traditional Garnish, Farm Egg,  
 Grilled Sourdough

PATÉ DE CAMPAGNE . . . . . 15  
 House Made Pickles, Mustards, Petite Salad

## LES POISSONS

MOULES FRITES “MARINIÈRE” . . . . . 32  
 Prince Edward Island Mussels,  
 White Wine-Garlic-Shallot Broth, Pommes Frites *gf*

GRILLED FAROE ISLAND SALMON . . . . . 34  
 Signature Ratatouille, Arugula, Balsamic Drizzle *gf*

SWORDFISH SCHNITZEL HOLSTEIN. . . . . 38  
 Fried Egg, Braised Red Cabbage, Warm Potato Salad

WHOLE ROASTED BRANZINO (FOR 2). . . . . 72  
 Cassoulet Beans, Charred Broccolini, Salsa Verde

## LES VOLAILLES

CHICKEN BASQUAISE. . . . . 34  
 Braised Leg And Thigh, Piquillo Pepper,  
 Goat Cheese, Chorizo, Polenta

DUCK “A L’ORANGE” . . . . . 36  
 Crispy Duck Confit, Fried Rice, Haricot Vert, Almond,  
 Orange Chili Glaze

## LES VIANDES

KUROBUTA PORK CHOP . . . . . 38  
 Crispy Brussels Sprouts, Asian Sweet Potato,  
 Sauce Agrodolce

STEAK FRITES. . . . . 40  
 Char Grilled 10oz Center Cut NY Strip,  
 Maitre D’ Butter, Pommes Frites *gf*

FILET AU POIVRE. . . . . 48  
 Pepper Crusted Beef Tenderloin,  
 Black Pepper Brandy Sauce, Pommes Frites *gf*

CÔTE DE BOEUF . . . . . 78  
 18 oz. Cowboy Steak, Maitre D’ Butter, Choice of Side

RED WINE BRAISED SHORT RIB . . . . . 56  
 Parsnip Chestnut Purée, Vanilla Glazed Turnips

STEAK TARTARE\* . . . . . 42  
 Hand-Cut, Traditional Garnish, Farm Egg,  
 Grilled Sourdough, Pommes Frites *gf*

MOROCCAN LAMB SHANK (FOR 2) . . . . . 68  
 Cauliflower Tagine, Cous Cous

## ACCOMPAGNEMENT

TRUFFLE MAC & CHEESE ...14	MASHED POTATOES ..... 8	GARLIC HARICOTS VERTS.... 8	SAUTÉED SPINACH..... 10
TRUFFLE & BLUE FRIES .....12	POMMES FRITES..... 7	RATATOUILLE ..... 10	MUSHROOM ALA CREMÈ ...14

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

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



## WINES BY THE GLASS

### *les bulles*

Champagne, Pommery Apanage Brut, Reims NV . . . . .	29
Champagne, Charles Le Bel "Inspiration", Brut, NV . . . . .	32
Champagne, Pommery Pop Pink, NV, Reims (Split) . . . . .	37
Prosecco, Franzie & Cratzi, Italy NV (Split) . . . . .	11
Sparkling, Blanc de Blancs, Francois Montand, Brut NV . . . . .	12
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '20 . . . . .	18

### *les blancs*

Sauvignon Blanc, Franc Beausejour, Bordeaux '20 . . . . .	12
Sauvignon Blanc, Ferrari Carano, Fumé Blanc, Sonoma County, CA '21 . . . . .	14
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '21 . . . . .	19
Chardonnay, Bernier, '20 . . . . .	13
Chardonnay, Hahn "SLH", Monterrey County '19 . . . . .	17
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '21 . . . . .	22
Chardonnay, Domaine Chavy Chouet, Bourgogne '20 . . . . .	25
Pinot Grigio, Bertani, Italy '21 . . . . .	13
Riesling, Trimbach, Alsace '19 . . . . .	17
Vouvray, Charles Bove, Loire Valley '20 . . . . .	15

### *les rosés*

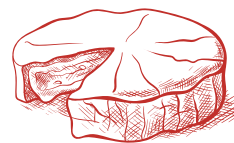
Rue de St.Tropez "83", Côtes de Provence '21 . . . . .	12
La Chapelle Gordonne, Côtes de Provence '20 . . . . .	18

### *les rouges*

Bordeaux, Château Clou du Pin '19 . . . . .	12
Bordeaux, Château Viaud de Lalande, Pomerol '20 . . . . .	18
Malbec, Petit Jammes, Cahors '19 . . . . .	13
Côtes du Rhône, Domaine La Grangette, Saint Joseph '20 . . . . .	13
Cabernet Sauvignon, Smith & Hook, Central Coast '19 . . . . .	14
Cabernet Sauvignon, Joel Gott, CA '19 . . . . .	16
Merlot, Drumheller, Columbia Valley '17 . . . . .	11
Pinot Noir, Ron Rubin, Russian River Valley '19 . . . . .	15
Pinot Noir, Bourgogne, Vignerons De Bel Air '20 . . . . .	16

## SPECIALTY COCKTAILS

<b>ENZONI</b> . . . . .	15
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
<b>LONDON CALLING</b> . . . . .	13
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
<b>PISTACHE MOSCOW MULE</b> . . . . .	14
NEFT Vodka, Ginger Beer, Lime, Fresh Basil	
<b>PISTACHE SPRITZER</b> . . . . .	14
Lillet Rose, Sparkling	
<b>FRENCH 75</b> . . . . .	15
Hendrick's Gin, Sparkling, Lemon Juice, Simple Syrup	
<b>LAVENDER MARTINI</b> . . . . .	15
Tito's Vodka, Dry Vermouth, Lime Juice, Lavender Syrup	
<b>FRENCH PEAR MARTINI</b> . . . . .	16
Grey Goose Le Poire, St. Germain, Sparkling	
<b>TRES AMIGAS</b> . . . . .	15
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



## FROMAGE & CHARCUTERIE

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

### *fromage*

**ST. ANDRE** | COW | SOFT  
Tripple Cream, Smooth, Mushroomy

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

**MORBIER** | COW | SEMI SOFT  
Pressed with Ash Line, Mild, Sweet

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

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

**PARMESAN-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

**SALCHICHÓN IBÉRICO**  
Dry Cured (Spain)

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