

PISTACHE

THE PALM BEACHES RESTAURANT MONTH
AUGUST 2022

first course

ONION SOUP GRATINEE

With Gruyère Cheese

MOULES "MARINIÈRE"

P.E.I. Mussels, White Wine-Garlic-Shallot Broth

BURGUNDY ESCARGOTS

Lemon Garlic Butter

second course

MONKFISH PIPERADE

Littleneck Clams, Mussels, Tomato, Basmati Rice

DUCK LYONNAISE

Crispy Duck Confit, Chicken Liver, Lardons, Poached Egg, Frisée, Sherry Vinaigrette

STEAK FRITES

Char Grilled 10 oz Center Cut NY Strip, Maître D' Butter, Pommes Frites

third course

CRÈME BRÛLÉE

A Classic made with Fresh Vanilla Beans

MOUSSE AU CHOCOLAT

Dark Chocolate Sauce, Vanilla Chantilly

\$55 PER PERSON*



chef de cuisine
MIKE BURGIO

*7% Tax and 20% gratuity will be added to your bill. Menu can not be combined with any other offer, promo, or coupon.
Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses.

   | PISTACHEWPB.COM

BRUNCH SAT-SUN 11:00-2:30 | LUNCH MON-FRI 11:30-2:30 | DINNER 7 DAYS 5:30