



APPETIZER

ROASTED BEET SALAD

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

ESCARGOT

Lemon Garlic Butter

ONION SOUP

with Gruyère Cheese

SHRIMP LOUIS

Avocado, Butter Lettuce

BLACK TRUFFLE PASTA

Mornay Sauce, Cavatelli Pasta

ARUGULA AND PARMESAN SALAD

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

MOULES "MARINIÈRE"

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

OYSTER VELOUTÉ

Caviar, Chive

ENTRÉE

BEEF BOURGUIGNON

Lardons, Mushrooms, Glazed Carrots, Pomme Purée

GRILLED SALMON

Ratatouille, Arugula, Balsamic Drizzle Steak frites

DUCK CONFIT

Green Lentils, Caramelized Apple, Foie Gras Agrodolce

SEA SCALLOP

Charred Corn Risotto, Confit Tomato, Basil Vinaigrette

PETITE LAMB SHANK

Basil Polenta, Charred Broccolini

DESSERT

BÛCHE DE NOËL

White Chocolate, Peppermint Mousse

APPLE CAKE

Crème Anglaise, Walnut

CHOCOLATE FUDGE CAKE

Blueberry Jam

PISTACHE

\$98 PER PERSON
+7% Tax and 20% gratuity

101 N. CLEMATIS ST
PISTACHEWPB.COM

CHEF DE CUISINE
MIKE BURGIO