

# 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, Strawberry, 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*
- BROCCOLINI. . . . . 19  
Red Quinoa, Sunflower Seed, Pickled Onion,  
Focaccia Crouton, Caesar Dressing
- 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, 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 Taost

## LES POISSONS

- MOULES FRITES “MARINIÈRE” . . . . . 35  
Prince Edward Island Mussels,  
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*
- GRILLED FAROE ISLAND SALMON . . . . . 36  
Signature Ratatouille, Arugula, Balsamic Drizzle *gf*
- SWORDFISH SCHNITZEL “HOLSTEIN” . . . . 40  
Fried Egg, Braised Red Cabbage,  
Warm Potato Salad
- WHOLE ROASTED BRANZINO (FOR 2) . . . . 78  
Grilled Vegetables, Fregola, Salsa Verde

## LES VOLAILLES

- COQ AU VIN . . . . . 40  
Braised Leg and Thigh, Pearl Onions, Mushrooms,  
Lardons, Carrot Mash
- DUCK “A L’ORANGE” . . . . . 38  
Crispy Duck Confit, Fried Rice, Haricot Vert,  
Almonds, Orange Chili Glaze *gf*

## LES VIANDES

- KUROBUTA PORK CHOP . . . . . 38  
Crispy Brussels Sprouts, Asian Sweet Potato,  
Sauce Agrodolce
- STEAK FRITES. . . . . 44  
Chargrilled 10oz Center Cut NY Strip,  
Maître D’ Butter, Pommes Frites *gf*
- FILET AU POIVRE. . . . . 48  
Pepper Crusted Beef Tenderloin,  
Black Pepper Brandy Sauce, Pommes Frites *gf*
- ENTRECÔTE . . . . . 69  
Grilled 14 oz. Ribeye, Pont Neuf Potato,  
Foie Gras Truffle Butter
- SHORT RIB . . . . . 60  
“Off the Bone”, Red Wine Braised, Polenta,  
Heirloom Tomato, Watercress
- STEAK TARTARE\* . . . . . 44  
Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough, Pommes Frites *gf*
- MOROCCAN LAMB SHANK (FOR 2) . . . . 78  
Cauliflower Tagine, Cous Cous

## ACCOMPAGNEMENTS

- TRUFFLE MAC & CHEESE...15 MASHED POTATOES.....9 GARLIC HARICOTS VERTS...12 SAUTÉED SPINACH.....12  
TRUFFLE & BLUE FRIES.....13 POMMES FRITES.....7 RATATOUILLE.....12 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	30
Champagne, Charles Le Bel "Inspiration", Brut, NV	33
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	12
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	13
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, '20	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 '19	18
Grüner, Domäne Wachau, Austria '21	16
Vouvray, Charles Bove, Loire Valley '20	16

### *les rosés*

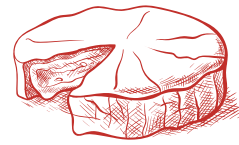
Rue de St.Tropez "83", Côtes de Provence '21	13
La Chapelle Gordonne, Côtes de Provence '20	18

### *les rouges*

Bordeaux, Château Clou du Pin '19	12
Bordeaux, Château Viaud de Lalande, Pomerol '20	18
Bordeaux, Perey Chevreuil, St. Emilion Grand Cru '19	23
Bordeaux, Madame De Beaucaillou, Medoc '19	23
Malbec, Petit Jammes, Cahors '19	14
Côtes du Rhône, Domaine La Grangette, Saint Joseph '20	14
Cabernet Sauvignon, Smith & Hook, Central Coast '19	15
Cabernet Sauvignon, Joel Gott, CA '19	16
Merlot, Drumheller, Columbia Valley '17	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

<b>ENZONI</b>	15
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
<b>LONDON CALLING</b>	14
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
<b>PISTACHE MOSCOW MULE</b>	15
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
<b>PISTACHE SPRITZER</b>	14
Lillet Rose, Sparkling	
<b>FRENCH 75</b>	16
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>	16
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

**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)

**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)**