

*joyeuse*  
SAINT VALENTIN

TUESDAY, FEBRUARY 14<sup>TH</sup>

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, Baby 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

Wild Mushroom, Parmesan Crouton, Port Reduction

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ENTRÉE

BOUILLABAISSÉ

Monkfish, Clams, Mussels, Rouille

GRILLED MAHI MAHI

Truffled Corn Purée, Squash, Confit Tomato, Basil Vin

CRISPY DUCK CONFIT

Chestnut Purée, Baby Turnips, Pear, Sauce Agrodolce

BEEF BOURGUIGNON

Red Wine Braised Short Ribs, Roasted Button Mushrooms, Lardons,  
Pearl Onions, Roasted Carrots, Yukon 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

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

101 N. CLEMATIS ST  
PISTACHEWPB.COM

CHEF DE CUISINE  
MIKE BURGIO