

# PISTACHE

# MOTHER'S DAY

SUNDAY, MAY 11<sup>TH</sup> • 11AM-3PM

TO SHARE  
PASTRY BASKET

APPETIZER

ONION SOUP

With Gruyère Cheese

ASPARAGUS SALAD

Charred Corn, Herbed Croutons, Crispy Capers, Shaved Pecorino

CHIA SEED PARFAIT

Seasonal Selection of Fruit, Homemade Granola

TRUFFLE PASTA

Summer Truffle-Porcini Cream, Cavatelli Pasta

BURRATA

Blood Orange, Pistachio Pesto, Fennel, Watercress

SALMON TARTARE

Hand Chopped Salmon, Charred Pineapple, Cucumber, Avocado, Jalapeño, Key Lime Aioli, Taro Chips

ESCARGOT

Lemon Garlic Butter

BEET SALAD

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

SHRIMP COCKTAIL

Tomato, Jalapeño, Avocado

ENTRÉE

MEDITERRANEAN STRATA

Sundried Tomato, Basil, Olive, Feta Petite Arugula Salad

SMOKED SALMON OMELET

Herbed Goat Cheese-Shaved Asparagus, Dill Sauce

WILD MUSHROOM AND TRUFFLE QUICHE

Watercress Salad

CRAB PASTA

Confit Tomato, Calabrian Chili, Basil, Bucatini, Lemon Gremolata

DUCK HASH

Confit Duck, Crushed Potato, Caramelized Onion, Fried Egg, Frisée, Sherry Vin

BRANZINO

Pan Seared, Farro Salad, Herb Vinaigrette

STEAK FRITES

Petite Watercress Salad-Parmesan Truffle Fries

GRILLED LAMB LOIN

Grilled Local Corn and Cucumber Salad, Arugula, Za'atar Yogurt

CHICKEN PAILLARD

Marinated Chicken Breast, Arugula, Fennel, Beefsteak Tomatoes, Parmesan Reggiano

DESSERT

RUM RAISIN BREAD PUDDING

Caramel Sauce, Candied Pecan, Vanilla Ice Cream

CHOCOLATE LAVA CAKE

Pistachio, Berry Compote

SPICED APPLE CAKE

Crème Anglaise, Walnut

**\$90 PER PERSON**

**KIDS 12 OR UNDER \$35**

+7% Tax and 20% gratuity

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

*chef de cuisine*  
**MIKE BURGIO**

PISTACHEWPB.COM

**BRUNCH**