

PISTACHE
easter
BRUNCH

SUNDAY, MARCH 31

APPETIZER

ONION SOUP GRATINEE
With Gruyère Cheese

WATERMELON GAZPACHO
Avocado, Gulf Shrimp, Cilantro

CHIA SEED PARFAIT
Berry Compote, Fresh Berries, Chocolate Coconut Granola

BIBB SALAD
Shaved Crudités, Marinated Tomato Basil Vinaigrette

BURRATA
Fennel Jam, Black Kale, Seasonal Fruit, Focaccia, White Balsamic Vinaigrette

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

ENTRÉE

WILD MUSHROOM & TRUFFLE QUICHE
Petite Salad, Summer Truffle

CRAB BENEDICT
Sour Dough, Spinach, Charred Tomato Hollandaise

SEAFOOD ROLL
Maine Lobster, Gulf Shrimp, Old Bay Aioli, Butter Lettuce, Petite Arugula Salad

MOULES FRITES
Prince Edward Island Mussels, White Wine-Garlic-Shallot Broth, Pommes Frites

GRILLED MAHI MAHI
Grilled Vegetable Fregola Salad, Charred Tomato Soubise

SHORT RIB HASH
Crushed Potato, Caramelized Onion, Fried Egg, Frisée, Sherry Vin

LAMB RAGOUT
Carrot, English Pea, Pappardelle Pasta, Minted Yogurt

STEAK FRITES
Chargrilled 10oz Center Cut Ny Strip, Maître D' Butter, Pommes Frites

STEAK TARTARE
Hand-cut, Traditional Garnish, Farm Egg, Grilled Sourdough, Pommes Frites

DESSERT

APPLE CAKE
Creme Anglaise, Walnut

BREAD PUDDING
Chocolate Sauce, Candied Almonds, Vanilla Ice Cream

CHOCOLATE FONDANT CAKE
Vanilla Chantilly

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

chef de cuisine

MIKE BURGIO



PISTACHEWPB.COM

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

