

# 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, Seasonal Fruit, Focaccia,  
White Balsamic Vinaigrette *veg*

## FROMAGE & CHARCUTERIE

Ask for our selection of Artisan Cheeses & Charcuterie

## LES PETITS PLATS

ONION SOUP GRATINEE. . . . . 14  
with Gruyère Cheese

BURGUNDY ESCARGOT . . . . . 16  
Lemon Garlic Butter *gf*

CAULIFLOWER TAGINE. . . . . 24  
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*

TARTARE DE SAUMON\* . . . . . 21  
Hand Chopped Salmon, Charred Pineapple,  
Cucumber, Avocado, Jalapeño, Key Lime Aioli,  
Taro Chips *gf*

SPANISH OCTOPUS . . . . . 28  
Cucumber, Olive, Piquillo Pepper, Feta, Hummus,  
Marcona Almonds *gf*

PETIT STEAK TARTARE\* . . . . . 24  
Hand-Cut, Traditional Garnish, Quail Egg,  
Grilled Sourdough

FOIE GRAS TORCHON . . . . . 36  
Berry Port Compote, Hazelnut, Frisée, Brioche

PATÉ DE CAMPAGNE . . . . . 18  
House Made Pickles, Mustards, Petite Salad,  
Sourdough Toast

BLACK WINTER TRUFFLE . . . . . 32  
Cavatelli Pasta, Truffle Mornay

## LES POISSONS

MOULES FRITES "MARINIÈRE" . . . . . 35  
Prince Edward Island Mussels,  
White Wine-Garlic-Shallot Broth, Pommes Frites *gf*

FAROE ISLAND SALMON . . . . . 38  
Grilled, Ratatouille, Arugula, Balsamic Drizzle *gf*

MEDITERRANEAN BRANZINO . . . . . 44  
Herb Roasted, Farro Salad, Harissa Vinaigrette

SEA SCALLOPS . . . . . 45  
Corn Pudding, Zucchini, Confit Tomato  
Basil Vinaigrette

SEAFOOD BASQUAISE . . . . . 46  
Scallop, Octopus, Shrimp, Mussels  
Fingerling Potato

## LES VOLAILLES

CHARGRILLED CHICKEN BREAST . . . . . 36  
Braised Kale, White Bean Purée, Sundried Tomato,  
Feta Drizzle

DUCK A L'ORANGE . . . . . 40  
Crispy Duck Confit, Pork Belly Fried Rice,  
Coconut Braised Beans, Orange Chilli Agrodolce

## LES VIANDES

STEAK FRITES. . . . . 48  
Chargrilled 10oz Center Cut NY Strip,  
Maitre D' Butter, Pommes Frites *gf*

FILET AU POIVRE. . . . . 54  
Pepper Crusted Grassfed Beef Tenderloin,  
Black Pepper Brandy Sauce, Pommes Frites *gf*

BEEF BOURGUIGNON . . . . . 48  
Red Wine Braised Short Rib, Lardons, Pearl Onions,  
Roasted Button Mushrooms, Glazed Carrots,  
Pomme Purée, Red Wine Jus

VENISON LOIN . . . . . 54  
Root Beer Spice, Candied Brussels Sprouts,  
Kabocha Squash, Black Tea Red Currant Jus

STEAK TARTARE\* . . . . . 46  
Hand-Cut, Traditional Garnish, Farm Egg,  
Grilled Sourdough, Pommes Frites *gf*

KUROBUTA PORK CHOP . . . . . 44  
Braised Red Cabbage, Cornbread Cheddar Stuffing  
Pecan, Maple Glaze

LAMB SHANK (FOR 2). . . . . 84  
Moroccan-Style Braise, Couscous, Dried Fruit, Nuts

## SIDE DISHES

TRUFFLE MAC & CHEESE...18 MASHED POTATOES.....11 SAUTÉED SPINACH.....14 BRUSSELS SPROUTS.....14  
TRUFFLE & BLUE FRIES.....14 POMMES FRITES.....9 RATATOUILLE.....14 MINI BRIOCHE/Honeycomb 5

\**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	33
Champagne, Pommery Pop Pink, NV, Reims (Split)	37
Prosecco, Franzie & Cratzi, Italy NV (Split)	14
Sparkling, Blanc de Blancs, Francois Montand, Brut NV	14
Sparkling, Rosé, G. Bertrand, Crémant de Limoux '20	18
Sparkling, Rosé, G. Ferrari, Italy NV (Half Bottle)	40

### *les blancs*

Sauvignon Blanc, Franc Beausejour, Bordeaux '22	12
Sauvignon Blanc, Stoneleigh, Marlborough '22	16
Sauvignon Blanc, Sancerre, Domaine De La Villaudiere, France '22	19
Chardonnay, Bernier, Loire Valley '22	13
Chardonnay, Starmont, Carneros-Napa '20	16
Chardonnay, Pouilly-Fuissé, Domaine Domaine Gonon '21	23
Pinot Grigio, Bertani, Italy '22	13
Riesling, Trimbach, Alsace '21	18
Vouvray, Charles Bove, Loire Valley '20	16

### *les rosés*

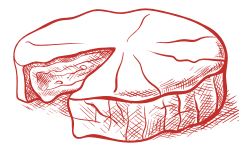
Rue de St.Tropez "83", Côtes de Provence '22	13
La Chapelle Gordonne, Côtes de Provence '21	18

### *les rouges*

Bordeaux, Clou Du Pin, Bordeaux '21	12
Bordeaux, Château Marjosse, '20	16
Bordeaux, Perey Chevreuil, St. Emilion Grand Cru '2024	
Malbec, Petit Jammes, Cahors '20	14
Côtes du Rhône, Paul Jaboulet, "Parallèle 45" '19	14
Cabernet Sauvignon, Felizola, Bergerac-France '19	15
Cabernet Sauvignon, Vina Robles, Paso Robles CA '21	16
Merlot, Drumheller, Columbia Valley '18	11
Pinot Noir, Bourgogne, Vignerons De Bel Air '21	17
Pinot Noir, Belle Glos, Balade, Santa Rita Hills '22	20

## SPECIALTY COCKTAILS

<b>ENZONI</b>	16
Nolet's Gin, Campari, Lemon, Simple Syrup, Grapes	
<b>SPICY PASSION FRUIT MARGARITA</b>	17
Ghost Spicy Tequila, Chinola	
<b>LONDON CALLING</b>	15
Pimms, Ginger Beer, Simple Syrup, Lemon Juice, Muddled Cucumber & Orange	
<b>PISTACHE MOSCOW MULE</b>	16
Tito's Vodka, Ginger Beer, Lime, Fresh Basil	
<b>PISTACHE SPRITZER</b>	15
Lillet Rose, Sparkling	
<b>FRENCH 75</b>	17
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>	17
Grey Goose La Poire, St. Germain, Sparkling	
<b>TRES AMIGAS</b>	18
Patron Silver, St. Germain, Lime Juice, Splash of Soda	



## FROMAGE & CHARCUTERIE

THREE | 18 FIVE | 28

SEVEN | 38 EXTRA | 5

Mini Brioche With Fresh Honeycomb | 5

### *fromage*

**ST. ANDRÉ** | COW | SOFT  
Triple Cream, Smooth, Mushroomy

**BRIE** | COW | SOFT  
Mild, Double-Cream, Supple

**ÉPOISSES** | COW | SOFT  
Washed Rind, Garlicky, Fruity, Mushroomy

**TETE DE MOINE** | COW | SEMI HARD  
Aged 6 months, Sweet. Fruity, Intense (Switzerland)

**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 Honey & Truffle

### *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)**