## appetizer

**ONION SOUP GRATINÉE**  
Gruyère Cheese

**MEDITERRANEAN TOMATO SALAD**  
Goats Milk Feta, Cucumber, Red Onion, Mint, Toasted Pita, Lemon Oregano Vinaigrette

**ZUCCHINI BLOSSOM BEIGNETS**  
Pontano Farms Zucchini Blossoms, Bay Scallops, Boursin, Tomato Compote, Pesto

**WINTER SQUASH SALAD**  
Roasted Squash, Apple, Dried Cranberries, Walnuts, Goat Cheese Mousse, Wheatberry Croutons, Arugula, Apple & Sesame Vinaigrette

**CRISPY SPANISH OCTOPUS**  
Roasted Fingerling Potatoes, Picholine Olives, Arugula, Smoked Paprika Aioli, Piquillo Pepper, Sauce Basque

**BABY GREENS & ENDIVE**  
French Feta, Roasted & Shaved Fennel, Anjou Pear, Orange Segments, Almonds, Honey & Tarragon Vinaigrette

**JUMBO LUMP CRAB SALAD**  
Confit Grapes, Almonds, Celery Hearts, Honey, Tarragon, Apple, Frisée, Whole Grain Mustard Aioli

**ROASTED VEAL SWEETBREADS**  
“Ris de Veau”, Pumpkin, Lardons, Allspice, Roasted Forest Mushrooms, Black Walnuts, Upland Cress, Sage Caramel

**TARTARE DE SAUMON**  
Smoked & Fresh Salmon, Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shiitake, Cilantro, Lemon Aioli, Brioche Croutons

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## main course

**GRILLED SWORDFISH**  
Ginger & Garlic Marinated, Moroccan Fregola Salad, Butternut Squash, Apricots, Harissa Spiced Cherry Tomatoes, Toasted Pistachios, Mint Crème Fraîche

**ROUGIE DUCK BREAST**  
Pan Roasted, Sweet & Sour Braised Red Cabbage, Celery Root Mousseline, Apple & Frisée Salad, Foie Gras Madeira Jus

**DUO DE BOEUF**  
Short Rib, New York Strip, Hen of the Woods, Honey & Thyme-Carrot Purée, Leek Royale, Red Beet Bordelaise

**FLORIDA POMPANO**  
Pan Seared, Honey & Thyme-Carrot Purée, Scarlet Kale, Pistachio Pommes Dauphine, Sauce Beurre Rouge

**GRILLED VENISON TENDERLOIN**  
Juniper Crusted, Chestnut Purée, Roasted Pears, Scarlet Kale, Wild Mushrooms, Upland Cress, Red Currant Jus

**JUMBO SEA SCALLOPS**  
Pan Roasted, Pumpkin Purée, Brussels Sprouts, Spaghetti Squash, Honey Glazed Parsnips, Sherry Bacon Jus

**GNOCCHI PARISIENNE**  
Roasted Squash, Hen of the Woods, Anjou Pear, Comte, Black Walnuts, Black Truffle Momay

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## dessert

**CRÈME BRULÉE**  
A Classic made with Fresh Vanilla Beans

**MOUSSE AU CHOCOLAT**  
Rich Dark Chocolate Mousse

**ALMOND CLAFOUTIS**  
Baked With Seasonal Fruit, Lavender Crème Fraîche

**DARK CHOCOLATE CAKE**  
Vanilla Chantilly, Berry Salad, Cocoa Dusted Meringue

**TART AU CITRON**  
Blueberry Compote, Vanilla Crème, Candied Preserved Lemon

**GATEAU AUX POMMES**  
Warm Apple Cake Ala Mode, Salted Caramel, Toasted Oat Crumble

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$85 PER PERSON  
+6% Tax and 20% gratuity

Chef de cuisine  
ISAAC CERNY

**CHILDREN’S MENU $25**  
Traditional Dinner + Dessert

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

PISTACHEWPB.CPM
NEW YEARS EVE 2017

amuse
BLACK TRUFFLE POMME DAUPHINE
Sauce Mornay

appetizer
ONION SOUP GRATINEE
Gruyère Cheese
MEDITERRANEAN TOMATO SALAD
Goats Milk Feta, Cucumber, Red Onion, Mint, Toasted Pita, Lemon Oregano Vinaigrette
ZUCCHINI BLOSSOM BEIGNETS
Pontano Farms Zucchini Blossoms, Bay Scallops, Boursin, Tomato Compote, Pesto
TARTARE DE SAUMON
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WINTER SQUASH SALAD
Roasted Squash, Apple, Dried Cranberries, Walnuts, Goat Cheese Mousse, Wheatberry Croutons, Arugula, Apple & Sesame Vinaigrette
CRISPY SPANISH OCTOPUS
Roasted Fingerling Potatoes, Picholine Olives, Arugula, Smoked Paprika Aioli, Piquillo Pepper, Sauce Basque
BABY GREENS & ENDIVE
French Feta, Roasted & Shaved Fennel, Anjou Pear, Orange Segments, Almonds, Honey & Tarragon Vinaigrette
JUMBO LUMP CRAB SALAD
Confit Grapes, Almonds, Celery Hearts, Honey, Tarragon, Apple, Frisée, Whole Grain Mustard Aioli
ROASTED VEAL SWEETBREADS
“Ris de Veau”, Pumpkin, Lardons, Allspice, Roasted Forest Mushrooms, Black Walnuts, Upland Cress, Sage Caramel

main course
DUO DE CANARD
Pan Roasted Rougie Breast, Confit Leg, Sweet & Sour Braised Red Cabbage, Celery Root Mousseline, Apple & Frisée Salad, Foie Gras Madeira Jus
JUMBO SEA SCALLOPS
Pan Roasted, Pumpkin Purée, Brussels Sprouts, Spaghetti Squash, Honey Glazed Parsnips, Shaved Black Truffles, Sherry Bacon Jus
DUO DE BOEUF
Short Rib, New York Strip, Hen of the Woods, Honey & Thyme-Carrot Purée, Leek Royale, Red Beet Bordelaise
FLORIDA POMPANO
Pan Seared, Honey & Thyme-Carrot Purée, Scarlet Kale, Pistachio Pommes Dauphine, Sauce Beurre Rouge
GRILLED VENISON TENDERLOIN ROSSINI
Juniper Crusted, Chestnut Purée, Roasted Pears, Scarlet Kale, Wild Mushrooms, Upland Cress, Red Currant Jus
GNOCCHI PARISIENNE
Roasted Squash, Hen of the Woods, Anjou Pear, Comte, Black Walnuts, Black Truffle Mornay

dessert
DARK CHOCOLATE MILLE-FEUILLE
Raspberry Macaroon, Candied Kumquat

$190 PER PERSON
+6% Tax and 20% gratuity

LATE SEATING STARTS AT 9PM
Includes bottle of champagne per couple

chef de cuisine
ISAAC CERNY

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