

# PISTACHE

EASTER BRUNCH

## appetizer

### ROASTED BRUSSELS SPROUTS

Anjou Pear, Shaved Comté, Poached Farm Egg, Fingerling Chips, Apple Wood Smoked Bacon Vinaigrette

### SALMON TARTARE

Smoked & Fresh Salmon, Cilantro Avocado Mousse, Grapefruit, Ginger Oil, Pickled Shitake, Lemon Aioli, Brioche Croutons

### TROPICAL FRUIT PARFAIT

Kiwi, Carambola, Mango, Banana, Papaya, Honey & Vanilla Yogurt, Toasted Coconut & Macadamia Streusel

### BURGUNDY ESCARGOTS

In Lemon Garlic Butter

### ONION SOUP GRATINEE

w/ Gruyere Cheese

### ROASTED CAULIFLOWER & BROCCOLINI

Capers, Espelette, Heirloom Tomato Gremolata, Parmesan Reggiano, Roasted Garlic & Basil Aioli

### ARUGULA & PARMESAN

Cherry Tomato, Lemonette Dressing

### BABY GREENS & ENDIVE

Almonds, French Feta, Roasted & Shaved Fennel, Anjou Pear, Orange Segments, Honey & Tarragon Vinaigrette

### MOULES "MARINIER"

P.E.I. Mussels, White Wine-Garlic-Shallot Broth



## mair course

### SHORT RIB HASH

Caramelized Onions, Roasted Autumn Squash, Crushed Potatoes, Poached Eggs, Sauce Bordelaise

### ROASTED DUCK & WAFFLE

Poached Egg, Spicy Grain Mustard Maple Syrup

### STEAK FRITES

Char-Grilled 10 oz Center Cut N.Y. Strip, Watercress & Cherry Tomatoes, Pomme Frites, Maitre D' Butter

### JUMBO LUMP CRAB QUICHE

Asparagus, Shallots, Chives, Truffle Frisee & Arugula

### DIJON & HERB CRUSTED LAMB LOIN

Wild Ramp Pomme Puree, Braised Fava Beans & Baby Artisan Tomatoes, Red Beet Bordelaise

### SALMON EN CROUTE

Spinach, Quail Egg, Mushrooms, Basmati Rice, Champagne Sauce

### BUTTER POACHED MAINE LOBSTER COBB SALAD

Grilled Florida Sweet Corn, Hard Cooked Egg, Avocado, Cherry Tomatoes, Maytag Blue Lardons, Baby Bibb Lettuce, Buttermilk Ranch Vinaigrette

### MOREL & BLACK TRUFFLE OMELETTE

Braised Morels, Spinach, Gruyere, Shaved Black Truffle

## dessert

### MOUSSE AU CHOCOLAT

Rich Dark Chocolate Mousse

### GATEAU AUX POMMES

Warm Apple Cake Ala Mode, Salted Caramel, Toasted Oat Crumble

### TART AU CITRON

Blueberry Compote, Vanilla Crème, Candied Preserved Lemon

### DARK CHOCOLATE CAKE

Vanilla Chantilly, Berry Salad, Cocoa Dusted Meringue

### BERRY PAVLOVA

Chewy Meringue, Vanilla Whipped Cream, Mixed Berries

### ALMOND CLAFOUTIS

Baked with Seasonal Fruit, Lavender Crème Fraiche

### CRÈME BRULÉE

A Classic made with Fresh Vanilla Beans

### HÅAGEN DAZS ICE CREAM & SORBET

Chocolate or Vanilla, Lemon or Raspberry

\$65 PER PERSON  
3 Course Prix Fixe Menu

*chef de cuisine*  
ISAAC CERNY

\$25 PER CHILD  
\*No A La Carte Menu

\*6.5% Tax and 20% gratuity will be added to your bill. Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses



PISTACHEWPB.CPM

BRUNCH SAT-SUN 11:00-2:30 | LUNCH MON-FRI 11:30-2:30 | AFTERNOON 7 DAYS 2:00-5:30 | DINNER 7 DAYS 5:30

# PISTACHE

==== FRENCH BISTRO ====