Dinner Menu

Pastis Restaurant + Bar

www.pastisroswell.com • Fresh, Local, Provençal Dining Since 1998 • 770-640-3870

Salads

Zucchini "Pasta"..... $ 8
Fresh Mix of Zucchini and Yellow Squash Cut on a Mandolin into Noddle-like Strips, Cherry Tomatoes, Basil Leaves, Candied Walnuts, Goat Cheese, Dried Cranberries and Herb Vinaigrette/ Citrus Vinaigrette/ Pistou

PASTIS House Salad..... $ 7
Local Organic Greens/Goat Cheese/Candied Walnuts/Dried Cranberries/Citrus Vinaigrette

Caesar Salad..... $ 6
Romaine Hearts/Tomato/Grana Padano Cheese/Kalamata Olives/Toasted Baguette/ Roasted Garlic Caesar

Duck Confit Salad..... $ 9
Maple Leaf Duck/Local Organic Greens/Granny Smith Apples/Candied Walnuts/Blue Cheese/ Poppy Seed Caesar

Mozzarella And Garden Tomato Salad.....$12
Terra Felice Mozzarella di Buffalo/Heirloom Tomatoes/ Charred Peppers/Arugula Tossed With Herb Vinaigrette/ Balsamic Reduction/Pistou

Soups

French Onion Soup..... $ 6
Herb Tomato Soup ..... $ 6

Entrée

Lamb Shank.....$24
Braised Lamb Shank/Gruyere Gratin Potatoes/ Oven Roasted Tomatoes/Haricot Vert/Lamb Jus

Pasta Du Jour.....Ask Your Server
Chefs Daily Selection

Bison Short Ribs.....$24
Slow Braised Bison Rib/Garlic Mashed Potatoes/ Ratatouille/Natural Braising Jus

½ Roasted Chicken.....$20
½ Chicken/Arugula/Shallots/Tomatoe/Fennel/ Ciabatta Crouton/Valbreso Feta/Dry Cranberry/ Olive Oil/ Sherry Vinegar

Pork Tenderloin Medellin Francaise.....$24
Marinated and Encrusted Pork Tenderloin/Orzo Pasta/ Roasted Garlic with Spinach/Charred Red and Yellow Peppers/Lemon-Pastis

Duck Confit.....$24
Traditional Honored Version/Haricot Vert/Mirepoix/ Saladaises Potatoes/Natural Jus

Steaks

Oscar Style - Crab Cake and Béarnaise Sauce - add $8

***Pastis Steak Frites..... $28**
10 oz Certified Angus Beef Ribeye Char Grilled/ Homemade French Fries/ Local Organic Greens with a Citrus Vinaigrette/Side of Hollandaise

***Filet Mignon..... $32**
6oz House Center Cut Certified Angus Beef Tenderloin/Topped with Wild Mushroom Duxelles/ Grilled Asparagus/Roquefort Mashed Potatoes/ Cotes de Provence Wine Sauce

***Steak Au Poivre..... $30**
10oz Peppercorn Certified Angus Beef NY Strip/Gruyere Gratin Potatoes/Sautéed Spinach/XO Cognac Sauce

Seafood

Mediterranean Salmon.....$22
Grilled Seared Salmon/Lemon Vinaigrette Orzo Pasta/ Cucumber/Red Onions/Tomatoes/Kalamata Olives/ Valbreso Feta Cheese

Catch of the Day En Papillote.....Ask Server

Trout Alcase..... $19
Pan Seared Trout /Fennel/Oven Roasted Tomatoes/ Roasted Garlic/Brown Butter/Garlic Mashed Potatoes

Bouillabaisse De Marseille.....$24
Provencal Seafood Stew/Fresh Cut Fish/ Shrimp/ Mussels/Clams/Calamari/Bouillabaisse Broth/ Rouille on a Crouton

Pastis Small Bites

"Traditional Provencal Amuse-Bouche"

Eggplant Caviar..... 3pc/$ 4
Roasted Eggplant/Charred Peppers/Grana Padano

Brie Cheese..... 3pc/$ 5
Red Grape and Orange/Touch of Grand Marnier Sauce

Duck and Chicken Liver Mousse..... 3pc/$ 6
Duck Breast and Chicken Liver Pate'/Port Jelly/ Pickled Shallots

Tapenade..... 3pc/$ 4
Nicoise Olive Spread/Herb Aioli/Roasted Garlic/ Grana Padano

Ratatouille..... 3pc/$ 5
Roasted Provencal Vegetables/Goat Cheese

Vodka Cured Salmon..... 3pc/$ 7
Vodka Cured Salmon/Boiled Egg/Caper/Red Onion/ Cream Cheese Aioli

Tartines Chef Selection..... 6pc/$ 9
Chefs Assortment of Traditional Provençal Tartines

Hudson Valley Foie Gras Torchon... 2pc/$ 10
Grade A Foie Gras Poached in Cognac/ Grilled Baguettes/Apple-Cranberry Port Wine Compote

Ask Server About Kids Menu
Kitchen Split $3
18% Gratuity On Parties Over Six

* Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.

Appetizers/Small Plates

Pastis Duck Wings..... $12
Three Flash Fried Duck Drumsticks/ Sweet Chili Sauce and Sriracha Aioli Sauce

PASTIS Meat Ball Sampler..... $12
Four Meat Balls/Classic Lamb Meat Ball, Wild Boar Meat Ball, Venison and Camel Meat Ball/ Seasoned with Fresh Herbs/Garlic/Two Cheeses/Cocktail San Marzano Sauce/Bordelaise Sauce

Spinach and Mushroom Crepe ..... $ 8
Blend of Wild Mushrooms/Wilted Baby Spinach/ Béchamel Gruyere Cream Sauce

Three Cheese Tortelloni..... $ 8
Sauteed Tomatoes/Artichokes/Lemon Cream Sauce

Watermellon Caprese..... $ 8
Local Watermellon/Valbresso Feta/Mellon Reduction/ Mint Infusion/Balsamic Reduction/

Pizza Du Jour.....Ask Server
Chefs Daily Special

Calamari Pastis..... $10
Classic Since 1998/Crispy Calamari Rings/ Marinara and Sriracha Aioli Sauces

Trio of Calamari..... $12
Classic Pastis Calamari/Sweet Chili Calamari/ Fried Capers and Anchovies Calamari

Beef "Tartare" A L'Americaine.....$12
Hand Chopped CAB Beef Tenderloin/Traditional Garnishments

Lamb Chop LolliPops.....$14
Three New Zealand French Lamb Rack Chops/ Rosemary and Thyme Rub/Shallots/Garlic/ Polenta Cake/Touch of Oro Vianco Truffle Wine

Mussels Pastis.....$10
Add Homemade Fries.....$12
PEI Mussels/White Wine/Garlic/Fine Herbs/ Touch of Cream/Tomatoes

***Crab Cocktail.....$14**
Jumbo Lump Crab/Gulf Shrimp/Cilantro/Avocado/ Red Onions/Lemon Aioli

Escargot Au Pastis..... $12
Button Mushroom Caps Stuffed with Helix Snails/ Goat Cheese, Fennel, and Bacon Stuffing/Garlic Compound Butter/Toasted Baguette

***Chilled Seafood Platter..... $18**
Add Chilled Seared Tuna/Smoked Trout/ Vodka Cured Salmon.....$24
½ Dozen – Seasonal Oysters On Half Shell/PEI Mussels/Large Chilled Shrimp/Chilled Middle Neck Clams/Cocktail Sauce/Mignonette Sauce/ Horseradish

***Seasonal Oysters on the Half Shell**
West Coast .....Each $ 2
East Coast.....Each $ 3
Cocktail Sauce/Lemon/Horseradish

***Middle Neck Chilled Virginia Clam On The Half Shell.....each...$ 1**
Cocktail Sauce/Lemon

Panko Crusted Fried Oysters..... $ 9
Mid Atlantic Flash Fried Oysters/Caper Remoulade/ Balsamic Reduction

Salmon Napoleaon.....$10
Vodka Cured Salmon/Lavish Bread/Avocado/ Mozzarella Cheese/Tomato/Horseradish Aioli

Lemon And Spice Shrimp Cocktail.....$12
Chilled Large Gulf Shrimp/Dusted with Old Bay Seasoning/Rose Marie & Cocktail Sauces/Lemon

Crab Cake.....$12
One Jumbo Lump Crab Cake/Herbs/Panko Dusted/ Red Pepper Flake Aioli Coulis/Balsamic Reduction

Cheeses

Cheese Fondue..... $12
Swiss Cheese and Chef's Selectin Accompaniments

House Cheese Sampler..... $12

Individual Cheeses
Valencay Goat Cheese..... $ 5
Brie Cheese..... $ 6
Le Superbe Gruyere Cheese..... $ 6

Chef's Cheese Selection Sampler.....$16

Cheese and Meat Samplers

House Cheese And House Meat Sampler.... $ 17

Chef's Cheese Selection And Chef's Meat Selection Sampler.....$24

Chef's Cheeses And House Meat Sampler...$20

House Cheese and Chef's Meat Selection Sampler.....$22

Samplers

Meat Sampler.....$14

Individual Meats
Free Range Chicken Liver And Maple Leaf Duck Pate'..... $ 7
Fiorucci Salumeria Italian Salami..... $ 5
Prosciutto Di Parma..... $ 7

Chef's Meat Selection Sampler.....$20

Sides

Grilled Asparagus, Hollandaise..... $ 6
Sautéed Spinach-Tomato Garlic..... $ 5
Ratatouille-Nicoise..... $ 4
Orzo Pimavera..... $ 4
Roquefort Mashed Potatoes..... $ 4
Gruyere Gratin Potatoes..... $ 5
Nicoise Garden Grilled Vegetables Assortment..... $10