

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

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| Salade verte | \$7.75 |
| <i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i> | |
| Salade aux légumes d'hiver et aux pamplemousses | \$11.00 |
| <i>Cold salad of roasted beets, Brussels sprouts, radicchio, grapefruit, yogurt-grapefruit-mustard seed vinaigrette and sheep's cheese</i> | |
| Salade à l'épaule de porc salée et aux pommes de terre croustillantes | \$13.00 |
| <i>Frisée lettuce and spinach tossed with crispy corned pork shoulder, shoestring potatoes, red onion and a Dijon-Banyuls vinaigrette</i> | |
| Demi-douzaine d'huîtres à la bordelaise | \$17.00 |
| <i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i> | |
| Gratin lyonnais | \$14.50 |
| <i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and gruyère cheese</i> | |

La Charcuterie

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| Saucissons séchés à l'huile | \$6.75 |
| <i>Air dried country sausage marinated with olive oil and chilies</i> | |
| Gâteau au foie de volaille | \$9.00 |
| <i>Smooth chicken liver terrine</i> | |
| Pâté albigeois | \$9.00 |
| <i>Country style pork pâté with honey and walnuts</i> | |
| Assiette de charcuterie | \$15.50 grande / \$8.75 petite |
| <i>Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection</i> | |
| Terrine aux joues de bœuf, remoulade au cèleri et aux raisins de Corinthe | \$12.00 |
| <i>Red wine-beef cheek terrine with pickled onions, on a salad of celery root, fennel, parsley, black currants and sauce remoulade</i> | |

Spécialités de la Maison

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| Pain de chou-fleur rôti au four, sauté aux choux de Bruxelles et châtaignes | \$22.00 |
| <i>Oven roasted cauliflower bread pudding, with a creamy Saint-Nectaire sauce and sautéed Brussels sprouts, chestnuts, shitakes and onions</i> | |
| Raclette savoyarde ou végétarienne | \$23.00 |
| <i>Broiled mountain cheese with yellow potatoes and <u>your choice</u> of traditional cold cuts and pickles <u>or</u> apples, pears and walnuts</i> | |
| Cabillaud en tagine marocain aux pois chiches et aux abricots secs | \$23.00 |
| <i>Alaska true cod filet and Puget Sound clams simmered with chick peas, chard, tomatoes, saffron, ras al hanut and dried apricots</i> | |
| Saucisse de venaison et son sauté de courge et de blettes | \$22.00 |
| <i>Venison-pork sausage, pan roasted and served on a sauté of winter squash, chard, shallots and Madeira macerated prunes</i> | |
| Joues de porc braisées et ses spätzels alsaciens | \$23.00 |
| <i>Crispy braised pork cheeks, served on spätzels tossed with butter, mustard greens and the braising sauce finished with grain mustard</i> | |
| Bavette grillée, sauce aux poivre vert et pommes frites | \$25.00 |
| <i>Grilled grass-fed beef skirt steak, with red wine-cognac-green peppercorn sauce and pommes frites †</i> | |
| Poulet rôti à votre commande, pommes croustillantes et persillade | \$45.00/2 pers. |
| <i>Washington natural free-range chicken roasted to order; with fried fingerling potatoes tossed with tarragon-walnut persillade <u>Allow 1 hour</u></i> | |

Les Fromages

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| Assiette de fromages | \$15.50 / \$5.50 per ounce |
| <i>A selection from the cheese board or by the ounce</i> | |

**A service charge of 20% will be added to your bill, 100% of which goes to our service & kitchen staffs
If you feel your service experience does not warrant this charge, please ask to have it removed**

†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

Le Pichet is open 8:00 am to midnight everyday