

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

Salade verte	\$8.00
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Truite saumonée, fumée maison, et sa salade aux deux choux	\$15.00
<i>Smoked wild steelhead on raw Brussels sprout leaves, red cabbage, golden beets, dill, pickled red onions and yogurt vinaigrette</i>	
Salade au chou kale, au chou-rave et au pamplemousse	\$12.00
<i>Lacinato kale, kohlrabi, pink grapefruit, creamy grapefruit dressing, Espelette pumpkin seeds and shaved sheep's milk cheese</i>	
Gratin lyonnais	\$14.00
<i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and broiled gruyère cheese</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>	

La Charcuterie

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>	
Boulettes de bœuf salé aux pommes de terre, et ses poires pochées aux épices	\$13.00
<i>Crispy meatballs with salted beef brisket, red potato, cabbage and cornichons, served with spiced wine pears and Dijon mustard</i>	

Spécialités de la Maison

Gnocchis à la parisienne aux deux courges et au vieux parmesan	\$21.00
<i>Paris-style gnocchi sautéed with brown butter, delicata and butternut squashes and chard, with shaved parmesan and grain mustard cream</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>	
Sauté de moules au fenouil et au paprika fumé	\$22.00
<i>Penn Cove mussels sautéed with fennel, garlic, tarragon, white wine and smoked paprika butter, served with grilled country bread</i>	
Poitrine de porc croustillante et son ragoût d'haricots rouges	\$22.00
<i>Crispy braised pork belly served with a ragout of cranberry beans, mustard greens, Calvados leeks and hazelnuts</i>	
Saucisse de porc et confit de gésiers de canard	\$21.00
<i>Rustic sausage of confit duck gizzards, ground pork, rice and black currants, with braised collard greens, butter cooked rutabagas</i>	
Bavette grillée, champignons à la crème et Fourme d'Ambert	\$25.00
<i>Grilled grass-fed beef skirt steak, Oyster mushroom and Hen of the woods cream sauce, cow's milk bleu cheese, and pommes frites †</i>	
Poulet rôti à votre commande, crème au Madère, speatzels, et champignons	\$45.00/2 pers.
<i>Washington natural free-range chicken roasted to order; with speatzels sautéed with wild mushrooms and Madera cream sauce <u>Allow 1 hour</u></i>	

Les Fromages

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
15.9% is paid directly as commissions and 4.1% is retained for wage increases
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.