

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>	
Salade de boulgour aux herbes et à la roquette, crevettes confites à l'huile	\$14.00
<i>Olive oil poached wild Gulf shrimp served on a salad of bulger, soft herbs, arugula, red onions, and marinated sweet peppers</i>	
Salade de tomates de notre région, caviar d'aubergines grillées	\$12.00
<i>Heirloom tomatoes, cucumber, red onion, lovage leaves, country bread croutons and red wine vinaigrette, with smoky eggplant purée</i>	
Soupe aux courgettes, aux patates douces et au curcuma	\$14.00
<i>Purée soup of summer squashes, sweet potatoes and turmeric, garnished with tarragon-pine nut pistou butter</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>	
Terrine de sardines et de betteraves et sa crème fraîche à l'aneth	\$12.00
<i>Sardine-roasted beet terrine, served with lemon-dill crème fraîche and grilled country bread</i>	

Spécialités de la Maison

Fallafels, sa salade à la pastèque et notre harissa maison	\$18.00
<i>Crispy chickpea falafel on a salad of watermelon, curly endive, mint, feta and lime vinaigrette, served with our house made harissa</i>	
Filet de saumon rôti, sauté aux haricots d'été, compote de prunes	\$23.00
<i>Local salmon filet, pan roasted, served with a sauté of mixed summer string beans, sliced almonds and plum compote</i>	
Escalope de porc panée à l'alsacienne, salade aux radis et aux herbes	\$23.00
<i>Pork loin escalope, egg and flour dipped then pan fried, Alsatian-style Yukon Gold potato salad, grilled lemon, radish-herb salad</i>	
Caillettes d'agneau et de porc, ragoût de flageolets et abricots	\$23.00
<i>Rustic lamb-pork caul fat sausages pan roasted served on a flageolet beans simmered with chard, pistachios, dried apricots and apricot broth</i>	
Bavette grillée, sauté aux fenouils, beurre au raifort et pommes frites	\$25.00
<i>Grilled grass-fed beef skirt steak, with sautéed fennel, fresh horseradish pan butter and pommes frites †</i>	
Poulet rôti à votre commande garniture à la basquaise	\$45.00/2 pers.
<i>Washington natural free-range chicken roasted to order; with Basque-style sweet pepper-pancetta ragout flavored with Piment d'Espelette, and garlic-olive oil rubbed grilled bread <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
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