

# LE PICHET

bar le jour  café la nuit

## Le Diner

Served from 5:30 to 10:00 pm

### Les Entrées

<b>Salade verte</b>	<b>\$8.00</b>
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Salade de printemps aux petites laitues, aux radis et aux échalotes frites</b>	<b>\$12.00</b>
<i>Baby lettuces, radishes and charred spring onions tossed with a creamy mustard dressing, topped with crispy fried shallots †</i>	
<b>Salade de boulgour aux herbes et à la roquette, crevettes confites à l'huile</b>	<b>\$14.00</b>
<i>Olive oil poached wild Gulf shrimp served on a salad of bulgur, soft herbs, arugula, red onions, and marinated sweet peppers</i>	
<b>Asperges de notre région grillées, sauce Hollandaise et citron confit</b>	<b>\$15.00</b>
<i>Washington State asparagus, grilled and served with traditional sauce Hollandaise, preserved lemon and crispy fried jambon †</i>	
<b>Aïgo boullido et son pulpe grillé, salade aux fenouils crus et aux herbes</b>	<b>\$14.00</b>
<i>Provençal creamy garlic soup flavored with saffron and pastis, with a salad of shaved fennel and herbs and grilled Alaskan octopus</i>	

### La Charcuterie

<b>Saucissons séchés à l'huile</b>	<b>\$6.75</b>
<i>Air dried country sausage marinated with olive oil and chilies</i>	
<b>Gâteau au foie de volaille</b>	<b>\$9.00</b>
<i>Smooth chicken liver terrine</i>	
<b>Pâté albigeois</b>	<b>\$9.00</b>
<i>Country style pork pâté with honey and walnuts</i>	
<b>Assiette de charcuterie</b>	<b>\$15.50 grande / \$8.75 petite</b>
<i>Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection</i>	
<b>Terrine de sardines et de betteraves et sa crème fraîche à l'aneth</b>	<b>\$12.00</b>
<i>Sardine-roasted beet terrine, served with lemon-dill crème fraîche and grilled country bread</i>	

### Spécialités de la Maison

<b>Galette de sarrasin farcie à la ricotta et ses champignons confits</b>	<b>\$22.00</b>
<i>Buckwheat crêpe filled with lemon-ricotta and baked, served with confit King Oyster mushrooms, pea-pea vine salad and verjus beurre blanc</i>	
<b>Truite rôtie, purée d'artichauts crémeuse et sauté aux légumes de printemps</b>	<b>\$23.00</b>
<i>Pan roasted Idaho rainbow trout, creamy artichoke purée and faro sautéed with carrots, artichokes and spring onions</i>	
<b>Escalope de porc panée à l'alsacienne, salade aux radis et aux herbes</b>	<b>\$23.00</b>
<i>Pork loin escalope, egg and flour dipped then pan fried, Alsatian-style Yukon Gold potato salad, grilled lemon, radish-herb salad</i>	
<b>Caillettes d'agneau et de porc, ragoût de flageolets et abricots</b>	<b>\$23.00</b>
<i>Rustic lamb-pork caul fat sausages pan roasted served on a flageolet beans simmered with chard, pistachios, dried apricots and apricot broth</i>	
<b>Bavette grillée, sauté aux fenouils, beurre au raifort et pommes frites</b>	<b>\$25.00</b>
<i>Grilled grass-fed beef skirt steak, with sautéed fennel, fresh horseradish pan butter and pommes frites †</i>	
<b>Poulet rôti à votre commande et céleri aux trois façons</b>	<b>\$45.00/2 pers.</b>
<i>Washington natural free-range chicken roasted to order; oil poached celery root, sautéed celery, tops and nettle-pistachio piston <u>Allow 1 hour</u></i>	

### Les Fromages

<b>Assiette de fromages</b>	<b>\$15.50 / \$5.50 per ounce</b>
<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