

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

Salade verte	\$7.75
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
Salade à la frisée, à la roquette et aux figues	\$11.00
<i>Frisée lettuce, arugula, almonds and black Mission figs tossed with roasted garlic vinaigrette and topped with shaved parmesan</i>	
Tripes croustillantes et son ragoût à la scarole et aux artichauts	\$14.00
<i>Beef tripe slow simmered then crispy semolina fried, on a ragout of artichokes, shallots, escarole, white wine, capers and chili flake</i>	
Salade au pain grillé et aux asperges rôties au beurre d'anchois	\$14.00
<i>Washington asparagus warmed with anchovy butter and tossed with toasted baguette, tarragon, spring onions and radish</i>	
Moules fumées et pois gourmands en salade à la mayonnaise safranée	\$14.00
<i>House-smoked mussels, cold with peas, new potatoes, chervil, Walla Walla onions, saffron mayonnaise and crisp Bayonne ham</i>	
Soupe aux laitues	\$12.00
<i>Spring lettuces puréed with fennel, shallots, and chicken broth, served with candied lemon crème fraîche and crispy potatoes</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>	
Cœur de porc fumé sur feuille de salade et sauce gribiche	\$12.00
<i>Black pepper smoked pork heart, thinly sliced, with butter lettuce, radish and rustic caper-cornichons-chopped egg-herb mayonnaise</i>	

Spécialités de la Maison

Socca nissarda, sauté aux légumes de printemps et fromage de brebis	\$21.75
<i>Chickpea flour-olive oil pancake baked with melted leeks, topped with green chickpeas, green chard and French sheep's milk feta</i>	
Cou de flétan rôti au four, sauté aux palourdes et aux fèves	\$23.00
<i>Oven-roasted halibut collar with a sauté of Manilla clams, fava beans, sweet onions, new potatoes, creamy coconut-vermouth fumet</i>	
Filet de sole rôti au four, salade aux radis, feuilles de radis et oseille	\$23.00
<i>Pan roasted Washington coast sole, with whole grain barley, watercress, sorrel and creamy roasted leek purée</i>	
Côtes de porc rôties, salade aux feuilles de chênes rouges et haricots blancs	\$23.00
<i>Slow roasted pork ribs served on a cold salad of red oak leaf lettuce, corona beans, shaved fennel and Bing cherries, with roasted fennel purée</i>	
Bavette grillée, sa sauce au vin rouge et salade aux radis et aux navettes	\$24.75
<i>Grilled grass-fed beef skirt steak, with a salad of radishes, radish greens, green garlic and turnips, red wine sauce and pommes frites †</i>	
Poulet rôti à votre commande, velouté au pain de campagne, carottes rôties	\$45.00/2 pers.
<i>Washington natural free-range chicken roasted to order; spicy pepper purée, chickpeas sautéed with peas, shallots, mint, sultanas <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