

# 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>\$7.75</b>
<i>Bibb lettuce salad with mustard and hazelnut vinaigrette</i>	
<b>Salade aux légumes d'hiver et aux pamplemousses</b>	<b>\$11.00</b>
<i>Cold salad of roasted beets, Brussels sprouts, radicchio, grapefruit, yogurt-grapefruit-mustard seed vinaigrette and sheep's cheese</i>	
<b>Salade à l'épaule de porc salée et aux pommes de terre croustillantes</b>	<b>\$13.00</b>
<i>Frisée lettuce and spinach tossed with crispy corned pork shoulder, shoestring potatoes, red onion and a Dijon-Banyuls vinaigrette</i>	
<b>Demi-douzaine d'huîtres à la bordelaise</b>	<b>\$17.00</b>
<i>Six local oysters served raw on the half shell with sauce mignonette, lemon and grilled chipolata sausage†</i>	
<b>Gratin lyonnais</b>	<b>\$14.50</b>
<i>Lyon-style caramelized onion soup made with chicken stock, sherry and thyme, with crouton and gruyère cheese</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 aux ris de veau et sa salade au cresson et aux trompettes de la mort</b>	<b>\$15.00</b>
<i>Terrine of veal sweetbreads, pork, veal and smoked country ham, with watercress, hard cooked egg and black trumpet mushrooms</i>	

### Spécialités de la Maison

<b>Pain de chou-fleur rôti au four, sauté aux choux de Bruxelles et châtaignes</b>	<b>\$22.00</b>
<i>Oven roasted cauliflower bread pudding, with a creamy Saint-Nectaire sauce and sautéed Brussels sprouts, chestnuts, shiitakes and onions</i>	
<b>Raclette savoyarde ou végétarienne</b>	<b>\$23.00</b>
<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>	
<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>Ragoût de lapin à la moutarde et son gâteau de pommes de terre</b>	<b>\$23.00</b>
<i>Oregon rabbit simmered with bacon lardons, cream and grain mustard, crispy potato cake, seared turnip and turnip greens</i>	
<b>Poitrine de porc roulée, sauté aux haricots blancs et purée de pommes</b>	<b>\$23.00</b>
<i>Rolled pork belly, oven roasted, with a sauté of Corona beans, leeks and dandelion greens and a creamy apple purée</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 pistou <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