

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 scarole, aux betteraves et au fromage de chèvre	\$12.50
<i>Salad of escarole, roasted and pickled beets, Bermuda onions, pistachios, chevre vinaigrette and shaved goat's milk cheese</i>	
Salade frisée-lardons-œufs à notre façon	\$14.50
<i>Curly endive, dandelion greens, candied kumquat, warm vinaigrette with cured lamb belly lardons, topped with a soft boiled egg</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>	
Terrine aux foies de porc, salade tièdes aux pommes de terre aux herbes	\$12.50
<i>Pork liver terrine served with warm potatoes tossed with shallots, fines herbes, chopped cornichons and mustard vinaigrette</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>	
Filet de sole rôtie 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>	
Confit de cuisse de canard aux lentilles noires et purée aux châtaignes	\$23.75
<i>Muscovy duck leg confit, oven roasted and served with black lentils tossed with Savoy cabbage and house white wine vinegar, chestnut purée</i>	
Millas gascons au confit de porc, salade de cresson et oignons verts	\$22.75
<i>Pan roasted cornmeal porridge cake with ground pork and pork confit, with grilled mushroom velouté and watercress-spring onion salad</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