

# 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>Magret de canard fumé de salade à la frisée et aux lentilles vertes</b>	<b>\$15.00</b>
<i>House-smoked duck breast on a salad of French lentils, frisée lettuce, macerated golden raisins, Delicata squash and Dijon</i>	
<b>Salade tiède aux pommes de terre et aux betteraves</b>	<b>\$12.00</b>
<i>Warm baby potatoes, roasted red beets tossed with apple, dandelion greens, Cantal cheese, pecans and cider vinaigrette</i>	
<b>Soupe au céleri rave, aux pommes et au cidre, et confit de champignons</b>	<b>\$14.00</b>
<i>Creamy puréed soup of celery, celery root, apples and cider, garnished with fall mushroom conserve with sage and sherry</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 tête de porc et sa salade aux poires asiatiques</b>	<b>\$13.00</b>
<i>Pork's head-white wine terrine with mustard and a salad of pear-apples, parsley, red onions, pickled mustard seeds and hazelnuts</i>	

### Spécialités de la Maison

<b>Gratin au chou-fleur, aux blettes et aux châtaignes, et son œuf mollet</b>	<b>\$21.00</b>
<i>Creamy baked gratin of cauliflower, chard, chestnuts and Comté cheese, topped with a soft cooked farm egg</i>	
<b>Cabillaud rôti à la mode boulangère</b>	<b>\$23.00</b>
<i>Alaska true cod baked with yellow potatoes, onions, fennel, white wine, tarragon and bread crumbs</i>	
<b>Boudin noir maison et son sauté de chou et de choucroute</b>	<b>\$22.00</b>
<i>Pan roasted house made blood sausage, crispy red potatoes, Savoy cabbage, sweet sauerkraut, apples, red wine-onion purée</i>	
<b>Ragout d'agneau à la provençale et ses pâtes fraîches</b>	<b>\$23.00</b>
<i>Lamb neck slices braised with red wine, carrots, dried porcini mushrooms, herbes de Provence and anchovy, with house made buttered noodles</i>	
<b>Bavette grillée, sa sauce à la diable et épinards sautés</b>	<b>\$25.00</b>
<i>Grilled grass-fed beef skirt steak, spicy red wine-shallot-tarragon sauce, sautéed spinach and pommes frites †</i>	
<b>Poulet rôti à votre commande garniture à la basquaise</b>	<b>\$45.00/2 pers.</b>
<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

<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  
15.9% is paid directly as commissions and 4.1% is retained for wage increases  
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.