

LEPIGEON

CHEF'S TASTING MENU

SMOKED SCALLOP

macadamia nut, mezcal, strawberry

PIG'S FOOT

escargot, gribiche, meyer lemon, frisee

SEARED FOIE GRAS

rabbit musubi, rhubarb teriyaki, white port (**supplement +25**)

HALIBUT

new potato, asparagus, caviar raita

LOBSTER STUFFED CHICKEN

morel, cavatelli, peas

NASTURTIUM MOUSSE

lemon sponge, lychee, pink peppercorn ice cream

FOIE GRAS PROFITEROLE

VEGETARIAN TASTING MENU

BEETS

pomelo, pistachio, kumquat

WHITE ASPARAGUS

ramp kimichi, aged cheddar, buttermilk

MOREL TEMPURA

rhubarb, sherry, green garlic (*supplement +25*)

TORTELLINI CACIO E PEPE

nettle, lovage, salsa verde

ROASTED MAITAKE

pommes purée, carrot, spinach

NASTURTIUM MOUSSE

lemon sponge, lychee, pink peppercorn ice cream

SEASONAL DREAMSICLE

\$135 PER PERSON MONDAY – SATURDAY

503 546 8796 LEPIGEON.COM

A 3% staff wellness fee will be added to all checks to ensure we are able to provide programs beneficial to the overall wellness of our staff.

