

## STARTER

*Butter Lettuce*  
*blue cheese, chives, radish* \$13

*Beef and Octopus Tartare\*\**  
*chimichurri, pickled chanterelle,*  
*peach, chili aioli, crispy shallot* \$25

*Shrimp Crusted Pork Belly\*\**  
*roast corn & tomato salad,*  
*fish sauce candied peanuts, basil* \$24

*Crispy Duck Confit & Hominy Salad\*\**  
*grilled zucchini, gribiche,*  
*pickled radish* \$23

*Vadouvan Curry Fried Chicken\**  
*cucumber, honeydew, yogurt* \$24

*Foie Gras Eggs and Bacon\**  
*smoked foie gras, foie scrambled eggs,*  
*croissant, bottarga, maple* \$27

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## CHEF'S TASTING MENUS

*Tasting menu requires the participation of the entire party*

*Five Courses* \$85 per person  
*Beverage Pairings* \$45 per person  
*"Reserve Pairings"* \$70 per person  
*Non-Alcoholic Pairings* \$30

*Seven Courses* \$105 per person  
*Beverage Pairings* \$55 per person  
*"Reserve Pairings"* \$85 per person  
*Non-Alcoholic Pairings* \$40

## ENTREES

*Grilled Pork Ribeye\**  
*garlic soy glaze, polenta,*  
*roasted pineapple, maui onions,*  
*foie gras teriyaki butter* \$38

*Grilled Pigeon\**  
*huckleberry borscht, beef tongue,*  
*orecchiette, sour cream* \$39

*Truffled Chicken*  
*apricot & chicken liver mousse*  
*popcorn-carrot puree,*  
*brandy roasted apricot, black truffle* \$35

*Blue Corn & Leek Tamale*  
*smoked portabello, goat cheese,*  
*refried lentils, strawberry mole* \$29

*Beef Cheek Bourguignon*  
*parmesan-artichoke rice,*  
*grilled green beans, artichoke hearts,*  
*honey-bacon vinaigrette* \$33

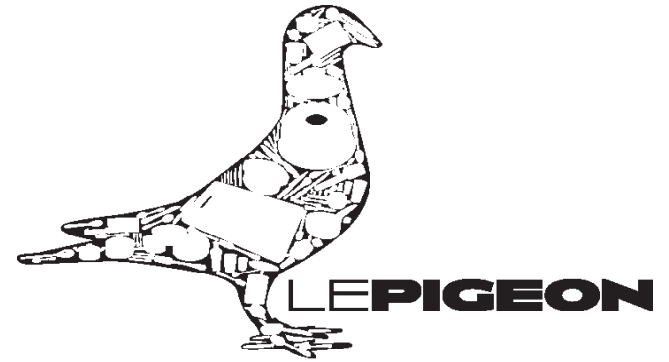
*Fish\**  
*inquire for today's preparation*  
*market price*

*Burger\**  
*butter lettuce salad, blue cheese dressing*  
\$17

WE ARE NO LONGER A GRATUITY FREE RESTAURANT.

\*Items marked with an "\*" are cooked to order

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions.  
Many dishes include ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.



*Our cookbook, **LE PIGEON:**  
**COOKING AT THE DIRTY BIRD**  
is available for purchase.  
Ask your server if you'd like to see a copy.*