

## STARTER

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

*Beet Cured Trout\*\**  
“gribiche” cream cheese,  
crispy capers, pickled blueberry,  
buttermilk nasturtium bagna fredda \$25

*Lemon Pepper Sweetbreads*  
biscuits & smoked oyster gravy,  
snap peas, meyer lemon jam \$26

*Pistachio Glazed Tortellini*  
pigeon confit, mortadella,  
pecorino, black pepper \$22

*Beef & Broccoli*  
strawberry barbeque beef tongue,  
chili-garlic ricotta, pecans, lovage \$24

*Seared Foie Gras\**  
barbeque eel, charred octopus & lentil salad,  
dashi glazed apricot, pickled ginger \$28

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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 Pigeon\**  
asparagus, morel, yakitori chicken heart,  
fava bean, passionfruit au poivre \$39

*Crispy Lamb Shoulder*  
dates, chorizo, honey-tahini vinaigrette,  
goat cheese, smoky onions \$37

*Grilled Pork Ribeye\**  
squid ripper rice, carrot-lime leaf vinaigrette,  
thai herbs, toasted rice powder \$38

*Beef Cheek Bourguignon*  
smoked butter whipped potatoes, peas,  
molasses glazed oxtail, beech mushrooms \$35

*Smokey Spinach & Artichoke Crêpe*  
morel tempura, mushroom glazed turnips,  
honey-sunflower purée, comté  
pickled raisin salsa verde \$33

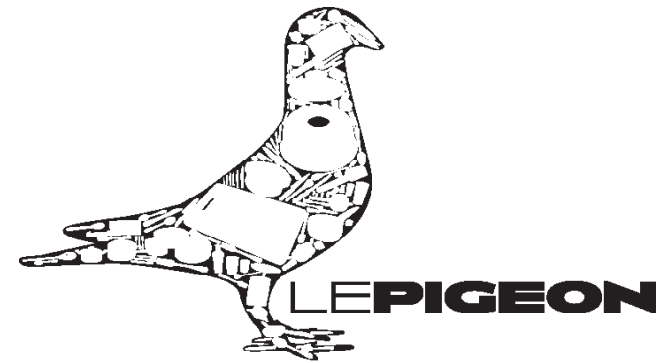
*Fish\**  
inquire for today's preparation  
market price

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

\*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.

A 20% gratuity charge will be added to parties of eight or more guests.



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