

STARTER

Butter Lettuce
blue cheese, chives, radish \$13

Prawn & Pine Nut Salad
celery, cocktail sauce, dill,
horseradish-meyer lemon ice \$24

Teriyaki Salmon Pie
maple bacon creamed seaweed
avocado, furikake, toasted rice ice cream,
teriyaki caramel \$25

Crispy Sweetbreads
grilled veal & pistachio terrine,
spring vegetable salad,
pea juice vinaigrette, béarnaise \$26

Total Recall Noodles
dry ramen, dungeness crab, chili garlic,
sweet soy, fried shrimp \$23

*Seared Foie Gras**
marsala braised goat, blistered grapes,
sweet cream parsnips, shitake mushrooms \$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

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

*Pekin Duck Breast\**  
red curry risotto fritters, black garlic hummus,  
smoked foie gras & rhubarb vinaigrette,  
roasted peanuts, black trumpets \$39

*Lobster Stuffed Quail*  
rice grits, pancetta roasted oyster mushrooms,  
sweet peas, lobster vinaigrette \$39

*Beef Cheek Bourguignon*  
bacon & morel creamed farro,  
fried broccoli, smoked honey garlic \$35

*Charbroiled Carrot "Steak"*  
blue cheese ravioli, lentils,  
walnuts, black truffle  
smoked mushroom demi-glace \$33

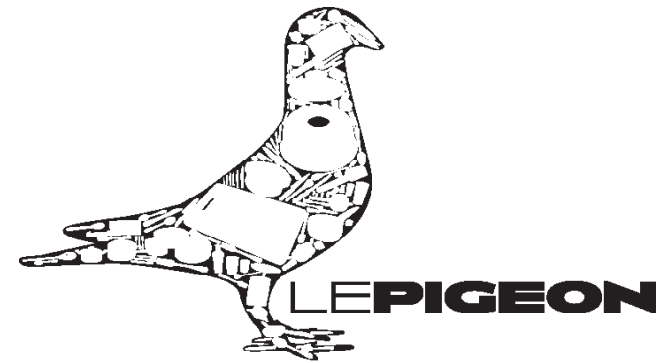
*Fish\**  
inquire for today's preparation  
market price

*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.*