

STARTER

Butter Lettuce
blue cheese, chives, radish \$13

Prawn & Pine Nut Salad
celery, cocktail sauce, dill,
horseradish-meyer lemon ice \$26

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, bernaise \$26

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

*Foie Gras Wonton Soup**
ginger-duck consommé,
pork, pigeon & foie wonton,
seared foie gras, enoki mushroom \$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

*Rack of Lamb\**  
fish sauce glazed lamb belly,  
cucumber, cara cara, lime raita,  
vietnamese harissa \$38

*Duck à l'Orange\**  
orange & sunchoke glazed pekin duck breast,  
crispy confit, foie gras-sunchoke hummus,  
orange & black pepper ricotta,  
rosemary oranges \$39

*Fried Chicken and Truffles\*\**  
celery root remoulade,  
charred scallion gribiche,  
kumquat marmalade,  
orange-truffle vinaigrette \$40

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

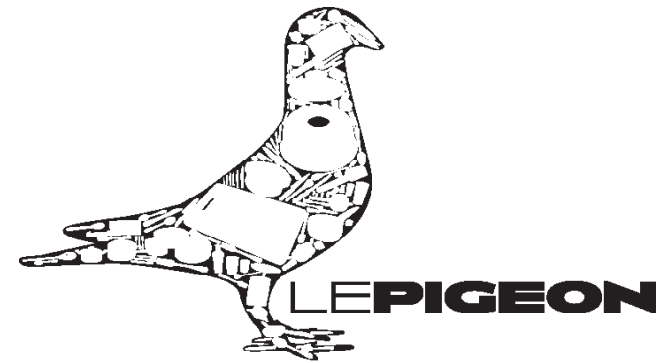
*Cannellini Cannelloni*  
maitake mushroom, taleggio, celery salad,  
preserved tomato vinaigrette \$32

*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.



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