

## STARTER

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

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

*Cherry Braised Pigtail & Porcini Churro*  
pickled cherry, grilled chanterelles,  
saint-nectaire fondue, black truffle \$26

*Escargot Bolognese*  
spaghettini, mint, breadcrumb \$22

*Smoky Fried Willapa Bay Oysters\*\**  
grilled bacon, purslane, oyster aioli,  
tomato, plum & avocado salad \$23

*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 Shoyu Pigeon\**  
pigeon confit rangoons, black beans,  
peach XO sauce, chinese sausage \$39

*Herb Butter Fried Quail\**  
fregola & tasso ham salad,  
cucumber-feta ranch, padron peppers \$37

*Bacon-Wrapped Kurobuta Pork Tenderloin\**  
tortilla española, smoked mussels,  
hollandaise, tomato cream \$36

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

*Saffron Manti*  
sesame taleggio polenta, baba ganoush,  
tomato raisins, basil \$33

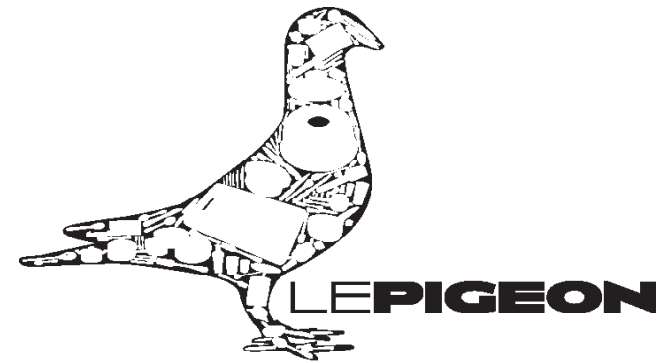
*Fish\**  
inquire for today's preparation  
market price

*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.*