

## STARTER

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

*Albacore Tuna Tartare\*\**  
mango-mint tabbouleh, chermoula,  
soft boiled egg, vadouvan curry aioli \$26

*Alaskan King Crab*  
grilled pork belly, chestnut honey butter,  
sweet potato-crab purée, cranberry relish \$28

*Gnocchi a la Pigeon*  
pigeon ragu, herb matzo gnocchi,  
sundried tomato conserva, parmesan \$21

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

*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\*\**  
beef tongue stroganoff lasagna,  
grilled portabellas, frisée \$35

*Carrot & Candy Cap Mushroom Agnolotti*  
époisses duxelles, almond,  
sherry glazed carrots, spanish onions \$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.*

