

## STARTER

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

*Carne Cruda\*\**  
chorizo & octopus salad, preserved lemon,  
sesame, piquillo pepper \$25

*Buffalo Sweetbreads\*\**  
habanada hot sauce, smoked sturgeon,  
fennel salad, trout roe, finger lime \$27

*Black Truffle and Brie Agnolotti*  
celery root, maple verjus \$26

*Confit Pheasant Salad*  
chestnuts, mandarin, crispy chicken skin,  
toasted lemon honey \$22

*Foie Gras Veal Marsala\**  
crispy egg noodle cake, matsutake,  
pine nut, black garlic \$29

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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

*Truffled Chicken\**  
foie gras boudin blanc,  
persimmon, fried brussels sprouts,  
pomme purée, orange-truffle butter \$38

*Tea Smoked Duck Breast\**  
wild & dirty rice, cranberry, salsaify,  
chai scented duck jus \$39

*Kabocha Squash & Goat Cheese Ravioli*  
vadouvan curry butter, chanterelles,  
olive oil poached pears, walnut, jalapeño \$33

*Braised Lamb Shoulder*  
orange-carrot cream, potato gnocchi  
moscatel candied carrots, hazelnut \$37

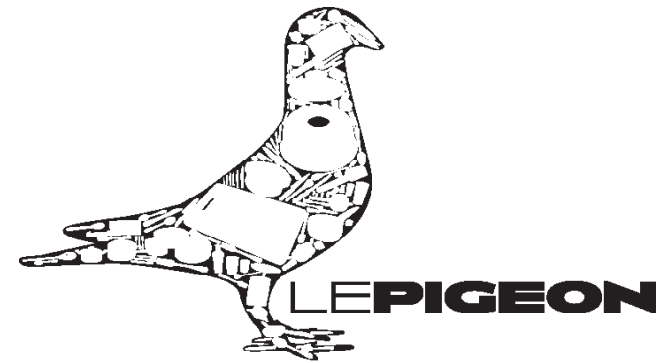
*Beef Cheek Bourguignon*  
root vegetable gratin, bacon apple butter,  
blue cheese, fried shallot \$36

*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.*  
*Wild Mushrooms not an inspected product.*

*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.*

*WiFi: eatsquab.*