

STARTER

Butter Lettuce
blue cheese, chives, radish \$13

*Hamachi Crudo***
tonnato, dashi glazed pears, daikon,
ginger-pickled pearl onions \$25

Head Cheese & Foie Gras Croquette
grilled sweetbreads, turnip-apple relish,
watercress, mustard crème fraîche \$25

Tagliolini
fried cauliflower cream,
périgord truffle, parmesan \$26

*Octopus & Bone Marrow***
borscht, horseradish crème fraîche,
red potato, dill \$26

*Peking Foie Gras "GG"**
glazed foie, 7-spice duck, kumquat,
XO cucumber salad, sticky rice fritter,
honey-mirin peanut sauce \$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

*Za'atar Crusted Quail\**  
grilled shrimp, hummus,  
orange-coriander honey, avocado \$38

*Grilled Pigeon\**  
sunchoke & leek tortellini,  
prune-armagnac sauce,  
brussels sprout petals, rillettes \$39

*Mushroom & Carrot Wellington*  
lentil salad, black truffle,  
mushroom-madeira demiglace \$35

*Caramelized Pork Ribeye*  
miso creamed kale, pistachio furikake,  
grapefruit & seaweed salad,  
honey roasted kohlrabi \$37

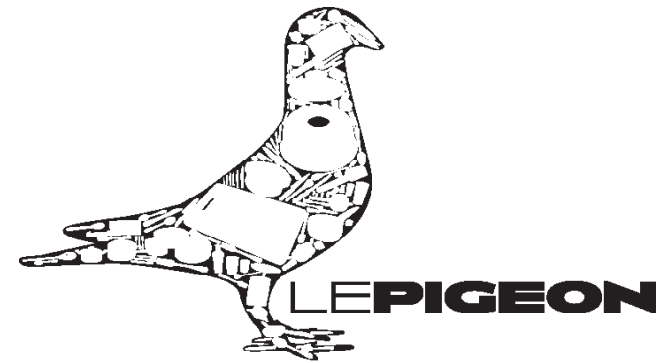
*Beef Cheek Bourguignon*  
parsnip risotto, crispy speck,  
mushroom & rosemary conserva \$36

*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.*