

LE PICHET

bar le jour  café la nuit

Le Diner

Served from 5:30 to 10:00 pm

Les Entrées

*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
*Gâteau au foie de volaille <i>"Smooth chicken liver terrine"</i>	\$6.00
*Pâté albigeois <i>"Country style pork pâté with honey and walnuts"</i>	\$6.00
*Salade au fromage à la croûte lavée, aux épinards et aux pommes <i>"Broiled washed rind cheese over grilled country bread on a spinach and apple salad"</i>	\$8.00
*Magret salé et sa salade à l'avocat, au cresson et aux pistaches <i>"Cold cured duck breast, sliced and served with a salad of avocado, watercress, oranges and pistachios"</i>	\$9.00
*Sardines en chemise de jambon sur salade noix-carottes <i>"Ham wrapped Spanish sardines, pan roasted on a salad of shredded carrots, walnuts and ricotta"</i>	\$10.00

Nos Plats

*Assiette de jambon cru <i>"Air cured country ham"</i>	\$9.00
*Assiette de charcuterie <i>"A selection of cured and preserved meats"</i>	\$11.00
*Rillons de porc <i>"Crisp confit of pork belly with cornichons and a butternut squash confiture"</i>	\$9.50
*Demi-douzaine d'huîtres à la bordelaise <i>"Six local oysters raw on the half shell, sauce mignonette, grilled chipolata sausage"†</i>	\$11.00
*Gratin lyonnais <i>"Lyon-style onion soup with crouton and gruyère cheese"</i>	\$11.00

Spécialités de la Maison

*Moules frites <i>"Penn cove mussels sautéed with leeks and apples in a curry-cider fumet and crisp potatoes"</i>	\$16.00
*Pêche du jour et son sauté landais <i>"Pan roasted fish of the day on a sauté of cured ham, garlic, peppers, pine nuts and mustard greens in a sherry jus"</i>	\$19.00
*Caille rôtie au Comté et ses flageolets aux foies de poulets <i>"Semi-boneless quail roasted with Comté on a ragout of flageolet beans with chicken livers and preserved lemon"</i>	\$17.00
*Onglet grillé sur lentilles aux raisins rôtis <i>"Grilled Oregon Natural beef hanger steak on salt roasted grapes, lentils and escarole" †</i>	\$19.00
*Poulet rôti à votre commande, gnocchis à la parisienne <i>"Chicken roasted to order with herbed dumplings, spinach and chanterelle cream" Allow <u>1 hour</u>"</i>	\$34.00 /2 pers.

Les Fromages

*Assiette de fromage <i>"A selection from the cheese board"</i>	\$12.00
*By the ounce	\$4.00

Les Desserts

"Ask your server for today's selections" \$6.00

†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness. Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.

Sunday through Thursday 8:00 am to midnight ~ Friday and Saturday 8:00 am to 2:00 am