



Le Diner

Served from 5:30 am to 10:00 pm

Les Entrées

*Salade verte <i>"Green salad with mustard and hazelnut vinaigrette"</i>	\$5.00
*Rillettes de poisson sur tartine et salade aux endives et petits pois <i>"Herbed whitefish rillettes tartines on a salad of spring peas, red and white endives, and candied lemon" †</i>	\$7.00
*Fromage de chèvre sur salade aux pissenlits, aux cerises et au lard <i>"Quillasant goat cheese on a salad of fresh cherries, dandelion greens and curly endive in red wine bacon vinaigrette"</i>	\$9.00
*Falafel sur salad de pastèque, concombres et yaourt <i>"Crisp chickpea fritters on a salad watermelon, cucumbers, candied lime and cumin yogurt"</i>	\$8.00
*Potage de cresson et fromage de chèvre à la menthe <i>"Creamy watercress- potato soup garnished with local goat crottin, pecans and mint"</i>	\$10.00

La Charcuterie

*Saumon fumé maison et sa vinaigrette aux olive et a l'orange <i>"House smoked salmon, served with an olive and orange vinaigrette and cracked black pepper" †</i>	\$10.00
*Boudin noir maison et salade tiède aux pommes de terre <i>"House made blood sausage, sautéed fingerling potatoes, garlic, spinach and sweet grain mustard vinaigrette"</i>	\$9.00
*Saucissons séchés à l'huile <i>"Air dried country sausage marinated with garlic and chilies"</i>	\$6.00
*Gâteau aux foies de volailles <i>"Smooth chicken liver terrine"</i>	\$6.00
*Pâté albigeois <i>"Country style pork pâté with honey and walnuts"</i>	\$6.00
*Les tartines <i>"Open faced sandwich on country bread with mustard, cornichons and your choice form the charcuterie board or with a warm chèvre, butter and cornichons"</i>	\$6.50
*Assiette de charcuterie <i>"Mixed cold cut plate; make your choices from today's charcuterie board, or let us assemble a selection"</i>	\$12.00 grande/ \$7.00 petite

Spécialités de la Maison

*Pêche du jour sur sauté d'artichauts et au poivre vert <i>"Grilled fish of the day served on artichokes, leeks and black currants in a creamy green peppercorn fumet"</i>	\$18.00
*Caille rôtie à la moutarde et son coulis aux poivrons rouges et au cacao <i>"Semi boneless quail, roasted with mustard and bread crumbs, on a red pepper-cocoa coulis, escarole, olives and fried potatoes"</i>	\$17.00
*Tartare de bœuf et ses croutons frits au beurre <i>"Hand chopped natural beef sirloin and hanger steak, with croutons, and parsley-pickled shallot-radish salad" †</i>	\$18.00
*Mijoté d'agneau aux pois-chiches et aux abricots secs <i>"Boneless lamb shoulder, simmered with chickpeas, spinach, cumin, picholine olives and dried apricots"</i>	\$19.00
*Poulet rôti à votre commande, sauté de haricots verts à l'ail <i>"Washington natural chicken roasted to order, sautéed green beans with garlic, summer savory and croutons" Allow <u>1 hour</u>"</i>	\$34.00/2 pers.

Les Fromage

*Assiette de fromages <i>"A selection from the cheese board or by the ounce"</i>	\$12.00/ \$4.00 per ounce
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†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.

Le Pichet is open 8:00 am to midnight everyday