

# LEPIGEON

## CHEF'S TASTING MENU

### SMOKED SCALLOP

macadamia nut, mezcal, strawberry

### PIG'S FOOT

escargot, gribiche, meyer lemon, frisee

### SEARED FOIE GRAS

rabbit musubi, rhubarb teriyaki, white port (**supplement +25**)

### HALIBUT

new potato, asparagus, caviar raita

### LOBSTER STUFFED CHICKEN

morel, cavatelli, peas

### STRAWBERRY PAVLOVA

chamomile rice cream, elderflower

### FOIE GRAS PROFITEROLE

## VEGETARIAN TASTING MENU

### ENGLISH PEAS AND FAVA

cucumber granita, cashew, green strawberry

### WHITE ASPARAGUS

ramp kimichi, aged cheddar, buttermilk

### MOREL TEMPURA

rhubarb, sherry, green garlic (*supplement +25*)

### TORTELLINI CACIO E PEPE

nettle, lovage, salsa verde

### ROASTED MAITAKE

pommes purée, carrot, spinach

### STRAWBERRY PAVLOVA

chamomile rice cream, elderflower

### SEASONAL DREAMSICLE

\$135 PER PERSON MONDAY – SATURDAY

503 546 8796 LEPIGEON.COM

A 3% staff wellness fee will be added to all checks to ensure we are able to provide programs beneficial to the overall wellness of our staff.

