

Maximilien

81A Pike St 98101-2024 · +12066827270 · Updated: Jan 14, 2026

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APPETIZERS 9

Assiette De Pate

\$15.00

french country pâté served with cornichons and dijon mustard

Soupe Du Jour

\$11.00

Escargots A La Bourguignonne

\$12.00

six escargots baked in garlic and parsley butter

Steak Tartare

\$22.00

hand chopped raw painted hills beef tenderloin, capers, shallots, dijon mustard, cornichons and egg yolk. truffle salted frites and micro greens

Duo De Foie Gras

\$20.00

house cured and seared hudson valley foie gras with apple marmalade, butter brioche and balsamic reduction

Les Huitres Fraiche

AVAILABLE OPTIONS

fresh oysters on the half shell with champagne mignonette

Half Dozen: \$12.00

One Dozen: \$18.00

Assiette De Fromages

\$14.00

plate of five assorted cheese served with fresh fruit and nuts

Soupe À L'oignon

\$6.00

french onion soup

Salade Maximilien With Roquefort

\$9.00

mixed greens and roquefort dressed with our house vinaigrette

ENTREES 6

Seabass Aux Porto

\$32.00

pan seared chilean sea-bass with sautéed peavine, cherry tomatoes and chilean purple potatoes. port wine and cream sauce

Saumon Sauvage Aux Tomates

\$28.00

columbia river king salmon, confit of heirloom tomatoes and roasted garlic. lobster mushrooms, lentils, pommes fondantes

Coquilles Saint Jacques, Beurre Blanc

\$32.00

sea scallops, yukon gold purée, asparagus, wild mushrooms and baby carrots. beurre blanc, roasted heirloom tomatoes, salmon roe

Cassoulet

\$26.00

white bean stew with toulouse sausage, pork, lamb, veal, duck confit and garlic sausage cooked in a rich broth

Duo De Canard Au Poivre Vert

AVAILABLE OPTIONS

duo of duck magret and leg confit served over wild mushrooms, asparagus, baby carrots, gratin dauphinois.
green peppercorn, cream sauce

\$28.00

With Seared Foie Gras:

\$34.00

Tournedo De Bœuf Bordelaise

AVAILABLE OPTIONS

pan seared painted hills natural beef tenderloin, roasted bone marrow. truffle salted frites and red wine
reduction

\$40.00

With Seared Foie Gras:

\$46.00

DESSERTS 7

Crème Brûlée

\$9.00

vanilla custard topped with caramelized brown sugar

Profiteroles Au Chocolat

\$9.00

olympic mountain vanilla ice cream-filled cream puffs, topped with chocolate sauce

Poire Belle-hélène

\$8.00

poached pear, olympic mountain vanilla ice cream and warm chocolate sauce

Mochaccino Mousse

\$10.00

chocolate and coffee mousse, topped with white chocolate crème. sablé breton

Café Gourmand

\$9.00

single espresso with a sample of four desserts

Assiette De Fromages

\$14.00

plate of five assorted cheese served with fresh fruit

Soufflé Au Grand Marnier

\$10.00

classic grand marnier souffle only available for dinner
