



DINNER

APPETIZERS

Steamed Mussels Pigalle	19	
<i>Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>		
Calamari Dijonnaise	18	
<i>Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce</i>		
Escargot de Bourgogne	16	
<i>Tarragon Butter, Garlic, Shallots, Pernod, Grand Central Baguette</i>		
Octopus and Country Sausage	22	
<i>Don and Joe's Country Sausage, White Beans, Parmigiano Reggiano, Herbs, Murray River Salt</i>		
Foie Gras au Torchon	24	
<i>Conserve, Pickled Mustard, Toasted Brioche</i>		
Un Plateau de Fromages	24	
<i>Herb Crostini, Seasonal Fruit, Traditional Accompaniments</i>		
Oysters on the Half Shell	20/40	
<i>Champagne Vinegar Mignonette</i>		
Dungeness Crab	Market Price	
<i>Tarragon Aioli, Drawn Butter</i>		

SOUPS AND SALADS

Washington Apple and Belgian Endive	16	
<i>Rogue Creamery Smokey Blue Cheese, Candied Walnuts, Fine Herbs</i>		
Seasonal Mixed Greens	11	
<i>Seasonal Vegetable, Pepitas, Champagne Vinaigrette</i>		
Warm Beet Salad	14	
<i>Roquette, Candied Walnuts, Chevre, Lemon-dijon Vinaigrette</i>		
Bitter Greens and Beans	13	
<i>Sautéed Greens, White Beans, Garlic, Chili Flake, Lemon, Shaved Parmesan</i>		
Onion Soup Gratinée	13	
<i>Gruyère, Hidalgo Cream Sherry</i>		
Daily Market Soup	12	

SEASONAL SELECTIONS

Anderson Ranches Lamb Rack*	54	
<i>Truffle Mashed Yukons, Wild Mushroom Demi-glace</i>		
Northwest Bouillabaisse*	33	
<i>Seasonal Fish, Dungeness Crab, Clams, Mussels, Prawn, Saffron-Tomato Broth, Crostini</i>		
Korabuta Pork Loin Chop*	33	
<i>Warm Potato, Bacon and Roquette Salad, Washington Apples, Cider Gastrique</i>		
Aromatique Duck Breast *	36	
<i>Pan Mee Noodles, Choy Sum, Mushrooms, Coriander, Soy-Ginger Ponzu</i>		
Hokkaido Scallops*	38	
<i>Belgian Endive, Heirloom Cherry Tomatoes, Fine Herbs, Citronette</i>		
Columbia River Steelhead*	35	
<i>Spinach Gnocchi, Foraged Mushrooms, Tomatoes, Tarragon Butter</i>		
Rabbit Roulade*	37	
<i>Washington tree fruit, Fromage, Roquette, Parsnip Puree, Arugula Pesto</i>		
Daily King Salmon Special*	44	
<i>Seasonal Preparation</i>		
Rigatoni Bolognese	29	
<i>Pecorino Romano</i>		
Grand Central Bakery Baguette	5	

SUBSTITUTIONS POLITELY DECLINED
 ONE CHECK PER PARTY • SPLIT CHARGE \$3.00 PER PLATE •
 FOR PARTIES OF FIVE OR MORE A 20% GRATUITY WILL BE ADDED
 • VISA, MASTERCARD, DINERS, DISCOVER AND AMERICAN EXPRESS GLADLY ACCEPTED •

*Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence. Items that are raw or undercooked are noted with an asterisk. Such items may increase your risk of food-borne illness, especially if you have certain medical conditions.