



DINNER

APPETIZERS

Steamed Mussels Pigalle	18
<i>Zoe's 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>	
King Salmon Carpaccio	20
<i>Shaved Parmesan, Micro-Greens Salad, Extra Virgin Olive Oil, Murray River Salt</i>	
Foie Gras au Torchon	22
<i>Conserve, Pickled Mustard, Toasted Brioche</i>	
Charcuterie & Cheese	22
<i>Crostini, Seasonal Fruit</i>	
Oysters on the Half Shell	18/36
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Butter</i>	

SOUPS AND SALADS

La Goia Burrata	20
<i>Basil, Hazelnuts, Brown Butter</i>	
Washington Apple and Belgian Endive	16
<i>Rogue Creamery Smokey Blue Cheese, Candied Walnuts, Fine Herbs</i>	
Seasonal Mixed Greens	10
<i>Seasonal Vegetable, Pepitas, Champagne Vinaigrette</i>	
Warm Beet Salad	14
<i>Arugula, 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	12
<i>Gruyère, Hidalgo Cream Sherry</i>	
Daily Market Soup	12

SEASONAL SELECTIONS

Lamb Chops*	36
<i>Old School Blue Cheese Grits, Brussel Sprouts, Chipotle and Mexican Chocolate Demi-glace</i>	
Northwest Bouillabaisse*	30
<i>Seasonal Fish, Dungeness Crab, Clams, Mussels, Prawn, Saffron-Tomato Broth, Crostini Rouille</i>	
Korabuta Pork Loin Chop*	33
<i>Warm Fingerling Bacon and Arugula Salad, Washington Apples, Cider Gastrique</i>	
Aromatique Duck Breast*	34
<i>Forbidden Rice, Choy Sum, Hoisin Jus</i>	
Hokkaido Scallops*	38
<i>Belgian Endive, Treviso, Heirloom Cherry Tomatoes, Citrus-Saffron Aioli</i>	
Alaskan Halibut*	36
<i>Yakima Peaches, King Oyster Mushrooms, Black Garlic Aioli, Arugula Pesto</i>	
Washington Daily Salmon Special*	MP
<i>Seasonal Preparation</i>	
Daily Pasta	MP
<i>Seasonal Preparation</i>	
Grand Central Bakery Baguette	4.50

tom, javier, jorge, sean, pancho, ruben, cesar

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.