



DINNER

APPETIZERS

Steamed Mussels Pigalle	15
<i>Zoe's Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>	
Calamari Dijonnaise	15
<i>California Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce</i>	
Escargot de Bourgogne	13
<i>Tarragon Butter, Garlic, Shallots, Pernod, Baguette</i>	
Liver Pate	15
<i>Seasonal Fruit and Crostini</i>	
Octopus with Lavender and Fennel Sausage	15
<i>House-Made Sausage, Preserved Lemon, Tomatoes, Spinach, Garlic</i>	
Oysters on the Half Shell*	15 / 30
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Butter</i>	

SOUPS AND SALADS

Roasted Beet Salad	12
<i>Baby Arugula, Toasted Walnuts, Chevre, Shallots, Lemon-Dijon Vinaigrette</i>	
Green Goddess	12
<i>Garlic-Chive and Creme Fraiche Vinaigrette, Tomatoes, Pancetta Tuille</i>	
Mixed Greens	8
<i>Gorgonzola, Spiced Pecans, Roasted Garlic, Wildflower Honey Vinaigrette</i>	
Warm Bitter Greens and Beans	13
<i>Seasonal Greens, White Beans, Garlic, Chili Flake, Lemon, Grana Padano</i>	
Onion Soup Gratinee	9
<i>Gruyere, Hidalgo Cream Sherry</i>	
Today's Market Soup	8

SEASONAL SELECTIONS

(seasonal menu items vary, call restaurant for current offerings)

Rabbit Saddle Roulade	30
<i>Stuffed with House-Made Duck and Rabbit Sausage and Arugula, Onion Jam, Huckleberry Reduction</i>	
Bouillabaisse Provençale*	26
<i>Seasonal Fish, Lump Crab, Clams, Mussels, Prawn, Saffron-Tomato Broth, Crostini Rouille</i>	
Seared Pork Belly	22
<i>Apple-Brandy Gastrique, Roasted Fennel, Haricot Verts</i>	
Muscovy Duck Breast*	28
<i>Hazelnuts, Seasonal Squash, Fig Gastrique</i>	
Seared Scallops*	31
<i>Almond Puree, Roasted Fennel, Orange Supremes</i>	
Butternut Squash Ravioli	19
<i>Sage, Brown Butter, Cranberries, Pepitas, Spinach</i>	
Crab Cakes Pigalle	27
<i>Sherry-Orange Glaze, Balsamic Reduction, Watercress</i>	
Hawaii Ahi	27
<i>Olive Tapenade, Tomato Confit, Taro Chips, Boquerones</i>	
Braised Oxtail	25
<i>Madeira, Risotto, Ragu</i>	
Cattail Farms Lamb Foreshank	36
<i>Chestnut Puree, Squash Napoleon, Natural Jus</i>	
Game Hen	25
<i>Honey Poached Cranberries, Pecans, Savory Bread Pudding, Pan Jus</i>	

SUBSTITUTIONS POLITELY DECLINED

ONE CHECK PER PARTY

FOR PARTIES OF FIVE OR MORE AN 18% GRATUITY WILL BE ADDED

• VISA, MASTERCARD, DINERS, DISCOVER AND AMERICAN EXPRESS GLADLY ACCEPTED •

Menu is representative of current offerings, subject to availability. Preparations may vary.

*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.