



SUNDAY

SOUPS, SALADS & SHELLS

Steamed Mussels Pigalle	15
<i>Zoe's Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette</i>	
Calamari Dijonnaise	15
<i>California Squid, Garlic, Ginger, Spinach, Mushrooms, Dijon Cream Sauce</i>	
Escargot de Bourgogne	13
<i>Butter, Parsley, Tarragon, Shallots, Pernod, Baguette</i>	
Warm Bitter Greens and Beans	12
<i>Seasonal Greens, White Beans, Garlic, Chili Flake, Lemon, Grana Padano</i>	
Boquerones and Brioche	17
<i>Open-Faced, Lemon-Horseradish Aioli, Bibb Lettuce, Pickled Onions, Avocado</i>	
Roasted Beet Salad	12
<i>Baby Arugula, Toasted Walnuts, Chevre, Shallots, Lemon-Dijon Vinaigrette</i>	
Onion Soup Gratinee	Cup/Bowl 9 / 11
<i>Gruyere, Hidalgo Cream Sherry</i>	
Oyster Stew	Cup/Bowl 8 / 10
Oysters on the Half Shell*	15 / 30
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Thyme Butter</i>	

SEASONAL SECTIONS

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

House-Cured Salmon with Dill and Gin	18
<i>Cream Cheese, Cornichons, Pickled Onions, Cucumber, Seasonal Greens</i>	
Liver Pate	15
<i>Seasonal Fruit and Crostini</i>	
"Molly" Cristo	14
<i>Black Forest Ham, Gruyere, Brioche, Molly's Homemade Jam</i>	
Crab Cakes Pigalle	24
<i>Dungeness Crab, Baguette Crostini, Seasonal Greens, Sweet and Spicy Mustard Vinaigrette</i>	
Omelette	MP
<i>Seasonal Ingredients</i>	
Duck Confit	17
<i>Huckleberry Reduction, Heirloom Carrots, Haricots Verts</i>	
Croque Madame*	14
<i>Open-Faced, Black Forest Ham, Mornay Sauce, Baby Spinach, Two Sunny-Side Up Eggs</i>	
Seafood Crepe	17
<i>Seasonal Fish, Tarragon Cream Sauce</i>	
Bouillabaisse Provençale*	20
<i>Prawns, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Crostini Rouille</i>	
Terrine de Foie pour Deux	22
<i>House-Made Liver Terrine, Brie, Duck Confit, Champagne Grapes, Crostini</i>	

CLASSIC COCKTAILS

Bellini, Harry's Bar, Venice, 1940s	9
<i>White Peach Puree, Prosecco</i>	
Bloody Mary, Harry's New York Bar, Paris, 1920s	8
<i>Tomato Juice, Vodka, Horseradish, Worcestershire, Tabasco, Lime</i>	
Classic Champagne Cocktail, Metropolitan Hotel, New York City, 1935	9
<i>Sugar, Angostura Bitters, Sparkling Wine, Lemon Twist</i>	
Death in the Afternoon, Ernest Hemingway, Paris's Left Bank, 1920s	8
<i>Absinthe, Sparkling Wine</i>	
Mimosa, Ritz Hotel, Paris, 1925	8
<i>Fresh Orange Juice, Sparkling Wine</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.