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## DINNER

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### APPETIZERS

Steamed Mussels Pigalle . . . . .	13
<i>Bacon, celery, shallots, balsamic vinaigrette</i>	
Calamari Dijonnaise . . . . .	13
<i>Squid, garlic, ginger, spinach, mushrooms, mustard cream sauce</i>	
Crab and Mango Timbale . . . . .	15
<i>Dungeness crab meat, fresh mango, orange watercress vinaigrette</i>	
Escargot de Bourgogne . . . . .	13
<i>Butter, parsley, tarragon, shallots, Pernod, crusty baguette</i>	
Octopus Salad . . . . .	14
<i>Tomatoes, garlic, olive oil, Creminelli sausage</i>	
Yearling Oysters on the Half Shell* . . . . .	15 / 30
Dungeness Crab . . . . .	Market Price

### SOUPS AND SALADS

Roasted Organic Beet Salad . . . . .	9
<i>Walnut-encrusted goat cheese, arugula, shallots, lemon Dijon mustard vinaigrette</i>	
Tossed Mixed Greens . . . . .	8
<i>Cucumber, daikon radish, red pepper, red miso vinaigrette</i>	
Green Goddess Wedge* . . . . .	9
<i>Butter lettuce, tomatoes, tarragon, parsley, crème fraîche dressed</i>	
Sautéed Seasonal Greens . . . . .	8
<i>Medley of garden greens, extra virgin olive oil, garlic, lemon</i>	
Onion Soup Gratinée . . . . .	8
<i>Gruyère, Hidalgo cream sherry</i>	
Today's Market Soup . . . . .	8

### SEASONAL SELECTIONS

Manchego Rabbit Roulade . . . . .	28
<i>Roasted red peppers, oil-cured olives, Manchego cheese, almonds, basil, garlic chive citrus vinaigrette</i>	
Seafood and Saffron Risotto* . . . . .	25
<i>Selection of daily finfish and shellfish</i>	
Domestic Lamb Rib Rack* . . . . .	39
<i>Blackberry demi-glace</i>	
Grilled Venison Medallions* . . . . .	27
<i>Bittersweet chocolate demi-glace</i>	
Duck a la Chinoise* . . . . .	27
<i>Breast of duck, 6 spice, piquant hoisin jus</i>	
Sea Scallops in Scarlet* . . . . .	28
<i>Fresh diver scallops, herb polenta, courgette ribbons, pomegranate gastrique</i>	
Carlton Farms Pork Rib Chop* . . . . .	26
<i>Sustainably raised pork, stoneground mustard, smoked bacon, maple and apple cider vinaigrette</i>	
Painted Hills Washington Beef Tenderloin* . . . . .	42
<i>Porcini mushroom demi-glace, truffle whipped potatoes</i>	
Daily Market Seafood and Pasta Specials* . . . . .	Market Price

PLEASE SILENCE YOUR CELL PHONE  
 FOR PARTIES OF FIVE OR MORE AN 18% GRATUITY WILL BE ADDED  
 SPLIT ORDERS ADD \$3.00 • ONE CHECK PER PARTY  
 • 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.