PLACE PIGALLE
Restaurant and Bar

DINNER

APPETIZERS

Steamed Mussels Pigalle 14
Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette

Calamari Dijonnaise 14
California Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce

Escargot de Bourgogne 13
Tarragon Butter, Garlic, Shallots, Pernod, Baguette

Octopus with Lavender and Fennel Sausage 15
House-Made Sausage, Preserved Lemon, Tomatoes, Spinach, Garlic

Terrine de Foie et Confit de Canard 21
House-Made Liver Terrine, Duck Confit, Brie, Winter Fruit, Baguette Crostini

Spaghetti al Nero* 11
Squid Ink, Thyme Brown Butter, Lardons, Parsley, Parmgiano Reggiano, Chicken Egg Yolk

Oysters on the Half Shell* . . . . . 15 / 30
Champagne Vinegar Mignonette

Dungeness Crab . . . . . Market Price
Tarragon Aioli, Drawn Brown Butter

SOUPS AND SALADS

Roasted Beet Salad 10
Baby Arugula, Toasted Walnuts, Chèvre, Shallots, Lemon-Dijon Vinaigrette

Mixed Greens 8
Gorgonzola, Spiced Pecans, Roasted Garlic, Wildflower Honey Vinaigrette

Warm Bitter Greens and Beans 11
Seasonal Greens, White Beans, Garlic, Chili Flake, Lemon, Parmigiano-Reggiano

Onion Soup Gratinée 9
Gruyère, Hidalgo Cream Sherry

Today's Market Soup 8

SEASONAL SELECTIONS

Roulade de Porc 22
Walnuts, Cranberries, Sage, Barley, Butternut Squash and Celeriac Purées

Bouillabaisse Provençale* 24
Fin Fish, Lump Crab, Clams, Mussels, Prawn, Saffron- Tomato Broth

Wild Mushroom Risotto 18
Locally Foraged Mushrooms, Parmigiano-Reggiano

Honey and Soy Glazed Duck Breast* 27
Fingerling Potatoes, Haricots Verts, Hazelnut Vinaigrette

Sea Scallops with Rosé Champagne Beurre Blanc* 29
Brussels Sprout and Pancetta Hash

Escallopes of Veal with Lemon and Herb Butter 25
Crispy Yukon Potatoes, Lemon, Capers, Tomatoes and Parsley

Oxtail Ragout with Pappardelle 21
Pearl Onions, Tomato and Herbs

Rabbit Cassoulet with Fennel and Lavender Sausage 26
House-Made Sausage, Herb Bread Crumbs

Poussin 27
Barley Risotto, Huckleberry Demi-Glace

Stout & Rosemary Braised Lamb Shank 27
Truffled Mashed Potatoes

Daily Market Seafood and Pasta Specials* . . . . . Market Price

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 •

*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.

In the Pike Place Market, Seattle • 206.624.1756 • www.placepigalle-seattle.com