



## LUNCH

### SPECIALTIES

Steamed Mussels Pigalle. . . . .	13
<i>Bacon, celery, shallots, balsamic vinaigrette</i>	
Calamari Dijonnaise. . . . .	13
<i>Squid, garlic, ginger, spinach, mushrooms, mustard cream sauce</i>	
Roasted Chipotle Chicken Sandwich . . . . .	14
<i>Open-faced, charred poblano peppers, arugula, chipotle pepper aioli, toasted pane casareccio points</i>	
Yearling Oysters on the Half Shell* . . . . .	15 / 30
Dungeness Crab . . . . .	Market Price

### SOUPS AND SALADS

Liver with Bitter Greens . . . . .	13
<i>Frisée, arugula, watercress, Belgian endive, pickled red onions, bacon, grapes, warm malt vinaigrette</i>	
Tossed Mixed Greens . . . . .	8
<i>Cucumber, daikon radish, red pepper, red miso vinaigrette</i>	
Sautéed Seasonal Greens . . . . .	8
<i>Medley of garden greens, extra virgin olive oil, garlic, lemon</i>	
Roasted Organic Beet Salad . . . . .	9
<i>Walnut-encrusted goat cheese, arugula, shallots, lemon Dijon mustard vinaigrette</i>	
Onion Soup Gratinée . . . . .	Cup/Bowl . . . . . 8 / 10
<i>Gruyère, Hidalgo cream sherry</i>	
Oyster Stew . . . . .	Cup/Bowl . . . . . 7 / 9
Today's Market Soup . . . . .	Cup/Bowl . . . . . 7 / 9

### SEASONAL SELECTIONS

White Truffle Chicken Salad with Washington Apples* . . . . .	16
<i>Pan de Mie, seasonal greens and tomatoes</i>	
Petite Pulled Pork Sandwiches . . . . .	14
<i>Plum mustarda, pickled seasonal vegetables</i>	
Crab Cakes Pigalle* . . . . .	21
<i>Lump Crab, baguette crostinis, seasonal greens, sweet and spicy mustard vinaigrette</i>	
Alaskan Halibut* . . . . .	19
<i>Saffron Red Jacket potatoes, cherry tomato and raisin aigre-doux, balsamic reduction</i>	
Fresh Diver Scallops* . . . . .	20
<i>Chilled Brussel sprout and Grana Padano salad, tarragon-Dijon vinaigrette</i>	
Duck Confit . . . . .	17
<i>Braised red cabbage, roasted new potatoes, canard jus</i>	
Braised Rabbit Fricassé . . . . .	18
<i>New potatoes, seasonal vegetables, lapin jus, rouille crostini</i>	
Daily Seasonal Market Specials* . . . . .	Market Price

### DESSERTS

*Several selections made daily on the premises*

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.

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