



LUNCH

SPECIALTIES

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>	
Roasted Chipotle Chicken Sandwich	16
<i>Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini</i>	
Crab Cakes Pigalle.	24
<i>Dungeness Crab, Baguette Crostini, Seasonal Greens, Sweet and Spicy Mustard Vinaigrette</i>	
Warm Bitter Greens and Beans	13
<i>Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Grana Padano</i>	
Escargot de Bourgogne	13
<i>Tarragon Butter, Garlic, Shallots, Pernod, Baguette</i>	
White Truffle Chicken Salad with Washington Apples.	17
<i>Seasonal Greens, Baguette Crostini</i>	
Oysters on the Half Shell*	15 / 30
<i>Champagne Vinegar Mignonette</i>	
Dungeness Crab	Market Price
<i>Tarragon Aioli, Drawn Thyme Butter</i>	

SOUPS AND SALADS

Roasted Beet Salad	12
<i>Baby Arugula, Toasted Walnuts, Chevre, Shallots, Lemon-Dijon Vinaigrette</i>	
Mixed Greens	8
<i>Gorgonzola, Spiced Pecans, Roasted Garlic, Wildflower Honey Vinaigrette</i>	
Seasonal Quinoa Salad	12
<i>Seasonal Market Ingredients</i>	
Onion Soup Gratinee	Cup/Bowl 9 / 11
<i>Gruyere, Hidalgo Cream Sherry</i>	
Oyster Stew	Cup/Bowl 8 / 10
Today's Market Soup	Cup/Bowl 8 / 10

SEASONAL SELECTIONS

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

Croque Madame*	16
<i>Open-Faced, Black Forest Ham, Mornay Sauce, Baby Spinach, Two Sunny-Side-Up Eggs</i>	
Hawaii Ahi*	18
<i>Olive Tapenade, Tomato Confit, Taro Chips, Boquerones</i>	
Liver Pate	15
<i>Seasonal Fruit and Crostini</i>	
Pigalle Steak Sandwich*	17
<i>Painted Hills Grass-Fed Top Sirloin, Spicy Peach Sauce, Spinach, Gruyere, Giuseppe Roll</i>	
House-Cured Salmon with Dill and Gin	18
<i>Whipped Cream Cheese, Cornichons, Pickled Onions, Cucumber, Seasonal Greens</i>	
Boquerones and Brioche	17
<i>Open-Faced, Lemon-Horseradish Aioli, Bibb Lettuce, Pickled Onions, Avocado</i>	
Terrine de Foie pour Deux	22
<i>House-Made Liver Terrine, Brie, Duck Confit, Champagne Grapes, Crostini</i>	
Seared Pork Belly	15
<i>Onion Jam, Arugula, Haricots Verts, Crostini</i>	
Duck Confit	17
<i>Huckleberry Reduction, Heirloom Carrots, Haricots Verts</i>	
Bouillabaisse Provençale*	20
<i>Prawns, Clams, Mussels, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Crostini Rouille</i>	
Daily Quiche Selection	14
<i>Market Ingredients, Seasonal Greens, Lemon-Dijon Vinaigrette</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.