



## LUNCH

### PIGALLE CLASSICS

Steamed Mussels Pigalle . . . . .	29
Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette	
Calamari Dijonnaise. . . . .	28
Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce	
House-Cured Salmon . . . . .	33
Whipped Chèvre, Cucumber, Pickled Red Onions, Crostini	

### SOUPS, SALADS, AND APPETIZERS

Seasonal Mixed Greens . . . . .	14
Seasonal Vegetable, Pepitas, Champagne Vinaigrette	
Warm Beet Salad . . . . .	22
Red and Gold Beets, Arugula, Candied Walnuts, Cypress Grove Fromage Blanc, Lemon-Dijon Vinaigrette	
Bitter Greens and Beans. . . . .	18
Sautéed Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Parmigiano	
Green Goddess Salad . . . . .	23
Bibb Lettuce, Cherry Tomato, Crispy Pancetta, Soft Herbs, Green Goddess Dressing	
White Truffle Chicken and Apple Salad . . . . .	27
Seasonal Greens, Herb Crostini, Washington Apples	
Escargots de Bourgogne . . . . .	26
Tarragon Butter, Garlic, Shallots, Pernod, Baguette	
Liver Pâté . . . . .	31
Duck and Rabbit Livers, Traditional Accompaniment, Baguette	
Plateau de Fromage . . . . .	35
Rotating Selection of Three Cheeses, House-Made Apple-Saffron Compote, Dijon, Cornichons, Caper Berries, Crostini	
Onion Soup Gratinée . . . . .	Cup/Bowl . . . . . 17 / 21
Gruyère & Swiss Blend, Hidalgo Cream Sherry	
Saffron Clam Chowder . . . . .	Cup/Bowl . . . . . 15 / 19
Oysters Served Raw on the Half Shell* . . . . .	Half/Full Dozen . . . . . 27 / 54
Rice Wine Vinegar Mignonette	
Fresh Dungeness Crab* . . . . .	Half Crab/Full Crab . . . . . MP
Served Chilled in the Shell with Tarragon Aioli and Warm Drawn Butter	
Grand Central Bakery Baguette . . . . .	6

### SEASONAL SELECTIONS

Northwest Bouillabaisse. . . . .	52
Prawn, Clams, Mussels, Calamari, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Herb Crostini	
Dungeness Crab Cakes . . . . .	49
Charred Corn, Fennel and Arugula Salad, Lemon Aioli, Pickled Shallots	
Pappardelle alla Casalinga . . . . .	38
Pasta Casalinga Pappardelle, Wild Mushroom, Zucchini, Spinach, Tomato Coulis, Herb Pistou, Pecorino, <i>Sautéed Prawns +12</i>	
French Dip* . . . . .	38
Wagyu Lifter Cap Filet, Gruyere, Caramelized Onions, Au Jus, Truffle Aioli, Mixed Greens	
Roasted Chipotle Chicken Sandwich . . . . .	32
Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini	
“Maple Leaf” Duck Confit . . . . .	35
Butternut Squash Purée, Apples, Arugula, Apple Cider Gastrique	
Wild Black Cod* . . . . .	52
Leek Fondue, Fingerling Potatoes, Roasted Corn Relish, Lemon Beurre Blanc	
Daily Salmon Special . . . . .	MP
Market Preparation	

**A 5 percent service charge is added to all checks. This is not a gratuity. It is retained by the restaurant to support higher wages and benefits for our team and to help offset increasing operating costs. Gratuities for your service staff are at your discretion.**

*Substitutions politely declined – Split plate charge \$3 – One check per party. For groups of five or more, an additional 22 percent service fee will be added (total combined service fee: 27 percent). Place Pigalle strives to serve foods that, when appropriate, are lightly cooked in order to showcase their succulence. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# PLACE PIGALLE

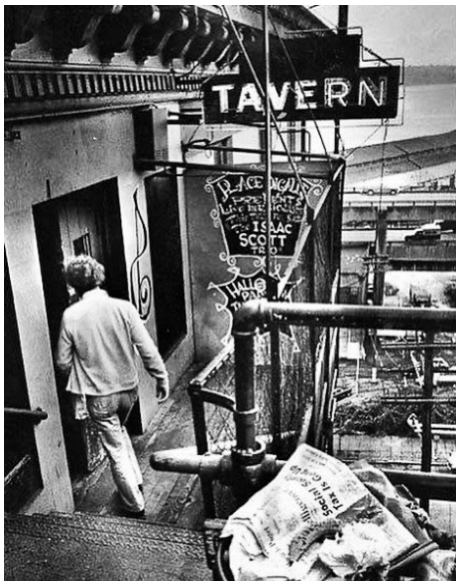
*Restaurant and Bar*

## HISTORY

Located in the heart of Pike Place Market, atop what was once the **Cliff House Hotel** (built circa 1901), **Place Pigalle** has a storied past that began when Seattle's population was exploding in the wake of the Klondike Gold Rush. Initially called the **Lotus Inn**, it served as a popular speakeasy during Prohibition and continued as a tavern thereafter.

When the internment of Japanese Americans during World War II emptied 80% of the stalls at the Market, the Outlook Hotel (formerly the Cliff House Hotel) also became available. The infamous **Nellie Curtis** purchased it, extensively remodeled the building, and renamed it the **LaSalle Hotel**. Under the red glow of the Market's neon sign, Nellie transformed it into her flagship and the largest brothel in town. Conveniently located next door to the hotel lobby, the Lotus Inn remained busy.

*LaSalle Hotel entrance, early years*



After the end of the war and following the Great Earthquake in 1949, Nellie sold the LaSalle Hotel in 1951. The new owners restored it to a legitimate hotel once again, and the Lotus Inn was purchased by **Dorothy Horne**, who renamed it **Place Pigalle Tavern**.

Throughout the 1950s and '60s, Seattle expanded as people moved from downtown to the surrounding suburbs. The small tavern in the corner of the Market languished, especially as the Market's fate was threatened by proposed projects like **Pike Plaza**, which aimed to include apartments, a hotel, office space, and a hockey arena.

In 1971, a pivotal year for Place Pigalle, the Market was saved from redevelopment, and **Gary Ward** purchased the establishment. Ward revitalized Place Pigalle as a popular venue in Seattle's blues and jazz scene throughout the '70s. When the Market Renovation closed Place

*Place Pigalle Tavern, mid-1970s:  
Featuring blues musician Isaac Scott.*

Pigalle in 1977, he undertook an extensive remodel and reopened it as a restaurant, offering authentic food using ingredients from the Market.

In **1982**, Gary Ward sold Place Pigalle to bartender **Bill Frank**. Frank gave the cozy space with sweeping views an even more dramatic makeover. He remodeled the tiny kitchen with commercial-grade equipment and introduced white linens and flowers to the dining area. Most importantly, he upgraded the menu, offering unique seasonal creations using the freshest ingredients from the Market. For twenty-five years, his vision helped shape Northwest cuisine and elevated Place Pigalle to fine dining status. He attracted a loyal following for its exceptional food, wine, service, and ambiance.

*Inside Place Pigalle Tavern, circa 1975*



In 2007, Bill Frank retired, entrusting his beloved restaurant to the very capable hands of **the Walker family**. Today, they continue to honor Bill Frank's vision while also staying true to their own. Keeping classics like **Mussels Pigalle** and **Calamari Dijonnaise** on the menu alongside rotating seasonal selections made from the freshest seafood, meat, and produce available. With their commitment to excellence and attention to detail, they ensure that Place Pigalle continues to earn national and international acclaim for years to come.