



DINNER

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                                  |                         |
| 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                                                                                      |                         |
| 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                                                   |    |
| Seared Sea Scallops*                                                                                                    | 51 |
| Celery Root Purée, Brown Butter-Lime Emulsion, Crispy Pancetta Crumble                                                  |    |
| Wild Alaskan Halibut*                                                                                                   | 54 |
| Leek Fondue, Fingerling Potatoes, Roasted Corn Relish, Lemon Beurre Blanc                                               |    |
| Daily Salmon Special*                                                                                                   | MP |
| Market Preparation                                                                                                      |    |
| Pappardelle alla Casalinga                                                                                              | 38 |
| Pasta Casalinga Pappardelle, Wild Mushroom, Zucchini, Spinach, Tomato Coulis, Herb Pistou, Pecorino, Sautéed Prawns +12 |    |
| “Maple Leaf” Duck Confit                                                                                                | 39 |
| Butternut Squash Purée, Apples, Arugula, Apple Cider Gastrique                                                          |    |
| “Maple Leaf” Duck Breast*                                                                                               | 51 |
| Pan-Roasted Duck Breast, Spiced Fig Purée, Crispy Sunchokes, Port Reduction                                             |    |
| “Pure Country” Pork Chop                                                                                                | 47 |
| Caramelized Gala Apple & Sweet Onion, Fingerling Potatoes, Arugula, Apple Cider Gastrique                               |    |
| “Anderson Ranches” Lamb Rack*                                                                                           | 67 |
| Pistachio-Crusted Rack, Heirloom Carrots, Green Herb Sauce, Fingerling Potatoes, Lavender Lamb Demi-Glace               |    |

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 rising operating costs. Gratuities for your service staff remain at your discretion.

For parties of five or more, an additional 22 percent service charge is added and is distributed in full to the service team as gratuity (total combined service charge: 27 percent). No additional tip is expected. Substitutions politely declined. Split plate charge: \$3. One check per party. Place Pigalle serves certain items lightly cooked to showcase their quality. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items marked with an asterisk (\*) may be served raw or undercooked.



---

## 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*



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

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 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.