



LOTUS
TAVERN

place
pigalle

35TH
ANNIVERSARY

Place
Pig



PLACE PIGALLE HISTORY



Where it all started...



Pike Place Market circa early 1900s
Photo Courtesy pikeplacemarket.org/history



Cliff House Hotel circa 1937
Photo Courtesy Seattle Municipal Archives No.32805

THE EARLY DAYS

Tucked away in the heart of Pike Place Market on top of what was once the Cliff House Hotel (built c. 1901), Place Pigalle has a storied past that begins as Seattle's population was exploding in the wake of the Klondike Gold Rush. Back then it was called the Lotus Inn, a popular speakeasy during Prohibition and a tavern thereafter.

With World War II came the internment of Japanese-Americans, which emptied 80% of the stalls at the Market and the Outlook Hotel, next door to the Cliff House. The infamous Nellie Curtis purchased the Outlook, remodeling it extensively and renaming it the LaSalle Hotel. Under the red glow of the Market's neon sign, Nellie made it her flagship and the biggest brothel in town. Conveniently located next door to the lobby of the hotel, the Lotus Inn served as an auxiliary waiting area and thus stayed busy.

QNTO THE 70'S

After the end of the war and the Great Earthquake of 1949, Nellie sold the La Salle to new owners who made it a legitimate hotel once again. The Lotus Inn was purchased by Dorothy Horne, who renamed it Place Pigalle Tavern.

Throughout the 1950s and 60s, as Seattle grew and people left downtown for the surrounding suburbs, the small tavern in the corner of the Market languished as the fate of the Market was threatened by proposed projects like Pike Plaza, which was slated to include apartments, a hotel, office space and a hockey arena. 1971 was an important year for Place Pigalle: the Market is saved and **Gary Ward** purchases Place Pigalle. Although Ward made Place Pigalle a popular venue on the Seattle blues/jazz scene throughout the 70s, when the Market Renovation closes Place Pigalle in 1977, he does an extensive remodel and reopens as a restaurant, offering real food using ingredients from the Market.





TODAY'S MARKET SOUP	CUP/BOWL	2.75/4.50
FRENCH ONION SOUP GRATINÉE	CUP/BOWL	2.75/4.75
OYSTER STEW	CUP/BOWL	2.95/5.50
Rich with fresh cream, butter and herbs.		
TOSSED MIXED GREENS	SMALL/LARGE	2.75/4.75
Served with tomatoes and flower petals in a mustard poppy seed vinaigrette.		
DAILY GREEN SALAD		4.95
Locally wild and locally grown greens tossed in a walnut olive vinaigrette.		
SPOT PRAWNS VERACRUZANO		6.95
Poached shrimp tossed with tomatoes, snow peas, tomatoes and orange in a cilantro lime vinaigrette.		
DUNGENESS CRAB	MARKET PRICE	
Purchased live when available and served in the shell with herbed mayonnaise and cocktail sauce.		
BAZIL CEVICHE SALAD		7.95
Marinated scallops, halibut and summer vegetables served chilled with a basil vinaigrette.		
STEAMED MUSSELS		6.25
Dressed with bacon, celery, shallots and balsamic vinaigrette.		
CALMARI DIJONNAISE		6.95
Squid sautéed with garlic, ginger, spinach and mushrooms in a mustard cream sauce.		
YEARLING OYSTERS ON THE HALF SHELL		6.50
Half dozen Penn Cove Selects.		
SALMON AL PESTO		8.75
Fresh local fillet steamed with lemon and black pepper, then served with an arugula pesto sauce.		
FRENCH BREAD AND BUTTER		1.50 PER PERSON
• FULL COCKTAIL SERVICE AVAILABLE •		

Hand-written Menu circa 1981

Photo Courtesy Place Pigalle

QNTO THE 80'S

In 1982, Gary Ward sold Place Pigalle to bartender Bill Frank. Frank gave the little room with the sweeping views an even more dramatic makeover, remodeling the tiny kitchen with commercial-grade equipment and bringing in white linens and flowers. Most importantly though, he upgraded the menu, offering unique seasonal creations using the freshest ingredients he could find at the Market. For twenty-five years his vision helped to shape Northwest cuisine and elevated Place Pigalle to fine-dining status. He attracted a loyal following for his food, wine, service, and ambiance.



QNTO THE 2000'S

In 2007 **Bill Frank** retired, leaving his beloved restaurant in the very able care of **Lluvia Walker**. Today, Lluvia continues to honor Bill Frank's vision while also being true to her own, keeping classics like Mussels Pigalle and Calamari Dijonaise on the menu alongside rotating seasonal selections made from the freshest seafood, meat and produce available. With her commitment to excellence and attention to detail, she ensures that Place Pigalle continues earning national and international acclaim for years to come.





GENERAL CONTACT INFORMATION

81 Pike Street, Seattle, WA 98101
in the Pike Place Market
www.placepigalle-seattle.com
(206) 624-1756

SOCIAL MEDIA INFORMATION



@place_pigalle



Place Pigalle Restaurant and Bar

PRIMARY MEDIA CONTACT

Lluvia Walker
Owner / Proprietor
pigalley@gmail.com
(206) 624-1756

LINK TO PRESS MATERIALS

<https://goo.gl/OnHw57l>