



LUNCH

PIGALLE CLASSICS

Steamed Mussels Pigalle	27
Smoked Bacon, Celery, Shallots, Balsamic Vinaigrette	
Calamari Dijonnaise	26
Squid, Garlic, Ginger, Spinach, Cremini Mushrooms, Dijon Cream Sauce	
House-Smoked Salmon	30
Whipped Chèvre, Tomatoes, Lemon, Microgreens, Capers, Crostini	

SOUPS, SALADS, AND APPETIZERS

Seasonal Mixed Greens	13
Seasonal Vegetable, Pepitas, Champagne Vinaigrette	
Warm Beet Salad.	19
Red and Gold Beets, Arugula, Candied Walnuts, Cypress Grove Fromage Blanc, Lemon-Dijon Vinaigrette	
Bitter Greens and Beans	17
Sautéed Seasonal Greens, White Beans, Garlic, Chili Flakes, Lemon, Parmigiano	
Green Goddess Salad	22
Bibb Lettuce, Cherry Tomato, Crispy Pancetta, Soft Herbs, Green Goddess Dressing	
White Truffle Chicken and Apple Salad.	26
Seasonal Greens, Herb Crostini, Washington Apples	
Escargots de Bourgogne	26
Tarragon Butter, Garlic, Shallots, Pernod, Baguette	
Liver Pâté	30
Duck and Rabbit Livers, Traditional Accompaniment, Baguette	
Plateau De Fromage	33
Rotating Selection of Three Cheeses, House-Made Apple-Saffron Compote, Dijon, Cornichons, Caper Berries, Crostini	
Onion Soup Gratinée.	Cup/Bowl 15 / 19
Gruyère & Swiss Blend, Hidalgo Cream Sherry	
Saffron Clam Chowder	Cup/Bowl 14 / 18
Oysters Served Raw on the Half Shell*	Half/Full Dozen 26 / 52
Rice Wine Vinegar Mignonette	
Grand Central Bakery Baguette	6

SEASONAL SELECTIONS

Northwest Bouillabaisse	49
Prawn, Clams, Mussels, Calamari, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Herb Crostini	
Dungeness Crab Cakes	48
Charred Corn, Fennel and Arugula Salad, Lemon Aioli, Pickled Shallots	
Pappardelle alla Casalinga	37
Pasta Casalinga Pappardelle, Wild Mushroom, Zucchini, Tomato Coulis, Herb Pistou, Pecorino, <i>Add Sautéed Prawns +12</i>	
French Dip*	36
Wagyu Lifter Cap Filet, Gruyere, Caramelized Onions, Au Jus, Truffle Aioli, Mixed Greens	
Roasted Chipotle Chicken Sandwich	30
Open-Faced, Charred Poblano Peppers, Arugula, Chipotle Pepper Aioli, Crostini	
“Maple Leaf” Duck Confit	33
Butternut Squash Purée, Apples, Arugula, Apple Cider Gastrique	
Alaskan Halibut*	51
Leek Fondue, Fingerling Potatoes, Roasted Corn Relish, Lemon Beurre Blanc	
Daily Salmon Special	MP
Market Preparation	

A 5% service charge will be added to your bill. This charge is retained by the restaurant to help offset increasing costs related to labor, food, and other operational expenses, allowing us to continue providing high-quality service.

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

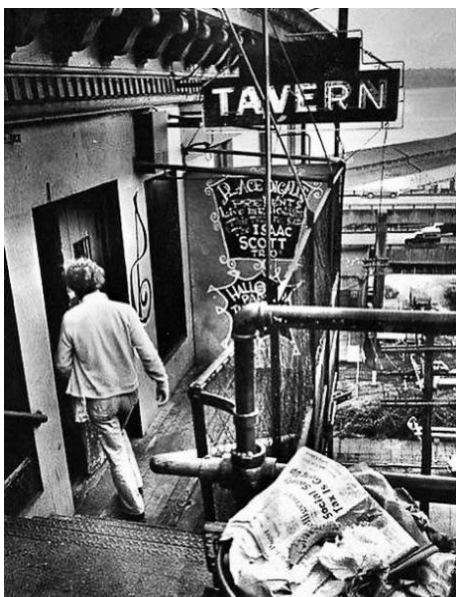


HISTORY

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 **Lluvia Walker**. Today, Lluvia continues to honor Bill Frank's vision while also staying true to her own. She keeps classics like **Mussels Pigalle** and **Calamari Dijonnaise** 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 to earn national and international acclaim for years to come.