

PIGALLE

Fourth of March, Two Thousand and Eight

**Pigalle Welcomes Spring
by Offering \$1.00 OYSTERS
Exclusively at Our Bar and Patio!**

Sunday Tasting Menu

\$40 per person/ \$45 with wine

Appetizer
Choice of:

Arugula Salad with Crispy Bacon,
Parmesan Cheese and Fingerling Potato Chips

Purple Top Turnip Soup

Korean Shortrib with Pickled Papaya

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Entrée
Choice of:

Scallop Ravioli with Truffled Spring Onion

Hungarian Goulash with Parsley Spätzle

Pork Fried Rice

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Dessert
Choice of:

Crêpes Suzette with Grand Mariner
and Vanilla Bean Ice Cream

Grilled Pineapple with Greek Yogurt Sorbet

Chocolate Panna Cotta with Strawberry Sauce
and Whipped Cream

PIGALLE

Dinner

Appetizers

- Arugula Salad with Crispy Bacon, Parmesan Cheese and Fingerling Potato Chips 14.
Tuna Martini with Seaweed Salad, Spicy Crème Fraîche and Tobiko Roe 21.*
Duo of Beet & Fromage Blanc Terrine and Roasted Eggplant & Goat Cheese Terrine with Toasted Brioche 15.
Duck Liver Terrine with Toasted Brioche and Armagnac-Soaked Prunes 14.
Spring Green Garlic Soup with Pearl Onions and Smoked Brioche Croutons 14.
Dressed Oysters on the Half Shell mkt price.*
Tempura-Fried Tuna Roll with Sesame Spinach and a Soy-Wasabi Emulsion 19.*
Greek-Style Mesclun Greens Salad with Red Wine Vinaigrette and Parmesan Crisps 13.
Fried Arancini Stuffed with Confit Duck, Fontina and Truffle, with Tomato Aioli 15.
Steak Tartare with Toasted Brioche and Gaufrette Potato Chips 18.*

Entrées

- Choice of Tenderloin or Dry-Aged Sirloin with Slow-Braised Veal Shank, Potato Purée, Creamed Mushrooms and White Wine Sauce
Tenderloin 40./Sirloin 46.
Crispy Game Hen with Foie Gras Kiev, Truffled Polenta Cake, Shitake Mushrooms, Freeze-dried Corn, Foie Gras and Natural Jus 35.
Pastrami Wrapped Monkfish with Braised Alsatian-Style Cabbage and Violet Mustard Sauce 32.
Pan-Seared Salmon with Pickled Ramp Sauce, Summer Squash, Lemon Confit and Celery Purée 34.
Truffled Parmesan Risotto with Exotic Mushrooms and Brunoise Vegetables 18./36.
Crispy Confit Duck with a Puy Lentil and Napa Cabbage Spring Roll and Cumin-Carrot Foam 34.

Sides

- Pommes Frites, Succotash, Creamed Spinach, Harissa Couscous, Jasmine Rice 6.

*Consumption of raw or undercooked shellfish, fish, meat or eggs, can increase risk of food borne illness.

Pigalle is Available for Private Parties and Off-Site Catering.
For more details ask your server.

Proprietors: Chef Marc Orfaly and Kerri Foley

PIGALLE

Chef's Tasting Menu

Petit 95. with wine 125.

Grand 115. with wine 160.

First Course

Roasted Beet Salad with Confit Potato, Granny Smith Apple, Candied Walnuts and Horseradish Vinaigrette

or

Spring Green Garlic Soup with Pearl Onions and Smoked Brioche Croutons
2006 Entre-Deux-Mers, Château Tour de Mirambeau, Bordeaux

Second Course

Tuna Martini with Seaweed Salad, Spicy Crème Fraîche and Tobiko Roe

or

Roasted Eggplant & Goat Cheese Terrine with Toasted Brioche
2007 Rosé de Coteaux d'Aix en Provence, Jean-Luc Colombo, Provence

Third Course

Pastrami Wrapped Monkfish with Braised Alsatian-Style Cabbage and Violet Mustard Sauce

or

Pan-Seared Salmon with Pickled Ramp Sauce, Summer Squash, Lemon Confit and Celery Purée
2004 Mâcon-Villages 'Les Tilles', Domaine Sainte Barbe, Burgundy

Fourth Course

Choice of Tenderloin or Dry-Aged Sirloin with Veal Shank, Potato Purée, Creamed Mushrooms and White Wine Sauce

or

Roasted Rack of Lamb with Fresh Garbanzos, Confit Lamb Shank, Greek Yogurt Sauce and Harissa Couscous
2002 Premières Côtes de Bordeaux, Château Duplessy

Fifth Course

Warm Chocolate Cake with White Coffee Ice Cream and Strawberry Coulis
2006 Banyuls Rimage, Domaine du Traginer, Roussillon

Chef's Suggestions

Roasted Beet Salad with Confit Potato,
Granny Smith Apple, Candied Walnuts
and Horseradish Vinaigrette
13.

Fromage Blanc Tortelloni with Creamed Corn,
Green Garlic Succotash and Escargot
15./30.

Roasted Rack of Lamb
with Fresh Garbanzos, Confit Lamb Shank,
Greek Yogurt Sauce and Harissa Couscous
40.

Dessert Menu

Artisanal Cheese Selections Priced Daily
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Warm Chocolate Cake with White Coffee Ice Cream and Strawberry Coulis 12.
2004 Banyuls Rimage, Domaine du Traginer, Roussillon 14.

Citron Tart with Warm Blueberries 11.
2006 Banyuls Blanc, Dom. du Traginer, Banyuls 12.

Saffron-Rosewater Macerated Grilled Pineapple
with Vanilla Bean Ice Cream 11.
1997 Saussignac, Château le Payral, Bordeaux 16.

Tahitian Vanilla Bean Crème Brûlée
with a Lemon-Almond Madeleine 10.
2003 Zweigelt Beerenauslese, Kracher, Austria 14.

Vanilla Parfait with Anise-Accented Rhubarb
and Strawberries 11.

Homemade Ice Cream 8.

Sorbet Du Jour 8.

Cookie Selection Small 6. Large 9.

PIGALLE BAR MENU

SANTAPAN

ONE OF THE BEAUTIFUL THINGS ABOUT MALAYSIAN FOOD IS THE MELTING POT OF INFLUENCES THAT BIND THE CUISINE, SUCH AS INDIAN, CANTONESE, AND OF COURSE MALAY. HERE IS A SMALL SAMPLING OF THE AMAZING STREET FOOD CHEF HAMILTON AND I TRIED DURING A RECENT TRIP.

WE HOPE YOU ENJOY OUR INTERPRETATION OF WHAT WE CONSIDER SOME OF THE BEST FOOD IN THE WORLD!
ENJOY - *MARC*

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CHAR SIU STYLE BABY BACK RIBS, STEAMED JASMINE RICE, SWEET & SOUR SAUCE 8.

Peking Duck Spring Rolls with Scallion, Cucumber and Plum Sauce 12.

PORK FRIED RICE WITH SCALLION, SPRING ONION AND DICED VEGETABLES 18.

CHICKEN THIGH 'DAN DAN' WITH EGG NOODLES, PEANUTS, CUCUMBER AND THAI CHILE 18.

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PETITS GOUTS DU JOUR*

CHEF'S SELECTION OF SAVORY BITES
ONE TASTE 3. TWO TASTES 6. THREE TASTES 9.

*PLEASE ALERT YOUR SERVER TO ANY DIETARY RESTRICTIONS

APPETIZER

SALUMI PLATE 13.
ASSORTMENT OF HOUSE CURED ITALIAN MEATS

LOCAL ARUGULA SALAD 7.

ARANCINI DU JOUR 8.

STEAK TARTARE WITH BRIOCHE 18.

PASTA

PASTA POMODORO 8.

GRAVY AND SHELLS 14.

ENTRÉE

DAVE 'THE CHOP' HAMILTON'S
WORLD FAMOUS STUFFED MEATLOAF 12.

Hungarian Goulash
with Parsley Spätzle 13.

PIGALLE'S FISH AND CHIPS 15.

MACARONI AND CHEESE 13.