

PIGALLE

Summer Tasting Sale Menu

Summer Tasting Sale Menu is Available Tuesday - Sunday

Petit 49.

Chef's Amuse Bouche

First Course

Duck Liver Terrine, Toasted Brioche and Traditional Accompaniments

or

Duet of Vegetable Terrines; Beet and Horseradish Cream and Eggplant and Goat Cheese with Brioche Toast

Second Course

Fresh Mango and Avocado Salad with Crumbled Goat Cheese, Grapefruit Vinaigrette and Basil Oil

or

Greek Salad with Sliced Heirloom Tomatoes, Feta Cheese Dressing and Toasted Panko

Third Course

Vongole Pasta with Pat Woodberry's Littleneck Clams, Tomato Noodles, Crispy Bacon and Torpedo Onions

or

Cod en Croûte with Coconut Steamed Rice, Curry Emulsion, Braised Bok Choy and Wasabi Oil

Fourth Course

Crispy Duck with Fresh Turmeric Braised Cipollini Onions, Wild Rice, Sweet and Sour Kumquats

or

Slice Bavette Steak with Maitre d' Butter and Potato Purée

Fifth Course

Vanilla Panna Cotta with Trio of Strawberries

PIGALLE

À la carte

Appetizers

Greek Salad with Sliced Heirloom Tomatoes,
Feta Cheese Dressing and Toasted Panko - 16

Corn Bisque with Rice and Smokey Bacon Fritter -17

Wellfleet Oysters on the Half Shell with Tomato and Cucumber Mignonette - mkt price

Steak Tartare with Soft Fried Egg, Caperberries and Toasted Brioche* -21

Fresh Mango and Avocado Salad with Crumbled Goat Cheese, Grapefruit Vinaigrette
and Basil Oil -16

Roasted Littleneck Clams Provençal on the Half Shell - 15

Tuna Martini with Seaweed Salad, Spicy Crème Fraîche and Tobiko Roe*-21

Spicy Tempura Tuna Roll with Pickled Ginger and Wasabi Emulsion*-20

Entrées

Prime Dry Aged Sirloin with Potato Purée, Sautéed Spinach,
Crispy Onion Rings and Red Wine Sauce -44

Crispy Half Duck with Fresh Turmeric Braised Cipollini Onions,
Wild Rice, Sweet and Sour Kumquats -36

Côte Du Boeuf for 2 - Roast Rib Eye with Pommes Frites,
Carpet Bagger Bourguignon Sauce, Broccoli Gratin - 80

Vongole Pasta with Squid Ink Spaghetti, Clams,
Grilled Squid, Bacon and Spring Onions -32

Cod en Croûte with Coconut Steamed Rice, Curry Emulsion,
Braised Bok Choy and Wasabi Oil - 35

Sides

Pommes Frites -6

Potato Purée -6

Creamed Spinach -6

Comte and Black Truffle Cheese Fries - 12

SUMMER TASTING MENU SALE

**Ask Your Server About Our
5 Course Summer Tasting Menu.
Just \$49 (Normally \$95)
Available Tuesday Through Sunday**

PIGALLE

\$40 Theatre Menu
Available ALL NIGHT Tuesday - Sunday

Appetizers Choice of:

Fresh Mango and Avocado Salad with Crumbled Goat Cheese, Grapefruit Vinaigrette and Basil Oil

'Catalan' Style Stuffed Squid, Chorizo Paella Rice,
Fried Oyster and Charred Onion Salad

Corn Bisque with Rice and Smokey Bacon Fritter
(\$3 Supplement)

Duet of Vegetable Terrines; Beet and Horseradish Cream and Eggplant and Goat Cheese with Brioche Toast

Simple Arugula Salad with Fried Goat Cheese

Duck Liver Terrine, Toasted Brioche and Traditional Accompaniments

Entrées Choice of:

Pigalle's Cassoulet of Confit Duck Leg, Braised Lamb Shank and House-Made Pork Sausage

Crispy Half Duck with Fresh Turmeric Braised Ciopollini Onions, Wild Rice, Sweet and Sour Kumquats

Ricotta Cheese Ravioli with Parsnip Purée and Spring Vegetables

Halibut en Croûte with Coconut Steamed Rice, Curry Emulsion,
Braised Bok Choy and Wasabi Oil
(\$5 Supplement)

Vongole Pasta with Squid Ink Spaghetti, Clams,
Grilled Squid, Bacon and Spring Onions

Pigalle's Steak Frites with Creamed Spinach

Sides \$4:

Potato Purée Spinach Spring Vegetables Frites

Dessert Choice of:

House-Made Ice Cream Du Jour or House-Made Sorbet Du Jour

Classic Vanilla Crème Brulée

Fallen Chocolate Cake with Chocolate Sauce and Raspberry Coulis
(\$3 Supplement)

Crispy Banana Phyllo Roll with Green Tea Ice Cream,
Kaffir-Lime Anglaise and Candied Walnuts

PIGALLE

BAR MENU

MINI GREEK SALAD - 6

PRIME STEAK TIPS AND PEPPERS N' ONIONS - 12

**PIGALLE'S STUFFED MEAT LOAF DU JOUR WITH HOUSE-MADE GRAVY AND
PANKO FRIED EGG - 11**

**10 OZ. PORTERHOUSE STEAK SERVED WITH POTATO PURÉE AND CHARRED
ONIONS- 18**

FISH & CHIPS - 15

**SURF & TURF BURGER - 8OZ. PRIME SIRLOIN, FRIED OYSTERS, GREEN MAYO
AND FETA CHEESE - 15**

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

COCKTAILS

ORIGINALS

- LES SACRES DES PRINTEMPS** – Hendrick’s gin, Cold River Vodka, cucumber water, Violette ,Lillet & a splash of lemon juice shaken till ice cold and frothy with a fresh quail egg 15.
- MEXICAN-WRANGLER** – Black Maple Hill small batch bourbon with Chinaco reposado tequila,Carpano Antica Vermouth, Mas Amiel 6 year vin doux natural and a splash of Fernet Branca& Lemon twist 15.
- THE GINJA NINJA** – Hendrick’s Gin, Canton Ginger, splash of Chartreuse, cucumber water & fresh lime 14.
- FLEUR DEW LYS’TCHI** – Honey dew infused Vodka, Violette and Litchi Juice with a splash of St Germain 14.
- LT n T...n SG** – Lemongrass infused Tanqueray & tonic served with a splash of St. Germain on the rocks 12.
- OLD FASHIONED BASTARD** – Black Maple Hill small batch bourbon with calvados and a splash of Cherry Heering, Cointreau, orange bitters and soda 14.
- D’ARTAGNAN’S DREAM** – Sparkling wine with armagnac, Lillet, sage infused Dolin Dry Vermouth & a splash of lemon juice 12.
- “LINDA’S LEMONADE “** - Fresh squeezed pink lemonade & grapefruit juice with cognac & St. Germain 14.
- PERFECT PEAR** - Pear infused vodka with a splash of Belle de Brillet topped with bubbles 12.
- MONTPARNASSE** - Our take on the Classic Manhattan: Maker’s Mark Bourbon with a hint of St. Germain 14.

CLASSICS

- FRENCH MARTINI** - Grey Goose Vodka, cassis and pineapple juice 14.
- KIR ROYALE** - The Original Champagne Cocktail: sparkling white wine with a splash of cassis 12.
- NEGRONI** - Beefeater Gin, Campari and sweet vermouth with an orange slice 14.
- VESPER** – Grey Goose Vodka, Plymouth Gin and Lillet with a lemon twist 14.
- FRENCH 75** - Your choice of brandy or gin, Cointreau, fresh squeezed lemon, and a splash of sparkling wine 14.
- PERNOD AND WATER** - The classic Parisian café drink 12.

NON-ALCHOHOLIC

- THE DRIVER** – Pineapple and fresh squeezed grapefruit juice with a splash of soda on the rocks 5.

GLASS SELECTIONS

SPARKLING

Blanc de Blanc	Brut Dargent	France	NV	8.
Brut	Simonnet-Febvre	Burgundy	NV	12.
Brut	Nicolas Feuillatte	Champagne	NV	18.

ROSE

Cinsault/Grenache/Syrah	Chateau Pesquie Terrasses	Rhone	2009	9.
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WHITE

Sauvignon Blanc	Henri Bourgeois	Loire	2008	8.
Chardonnay	Louis Latour	Macon-Lugny 'LesGenievres'	2008	10.
Riesling	Kung Fu Girl	Washington	2008	10.
Muscadet	Michel Delhommeau	Sevre et Maine	2008	11.
Pinot Gris	Cave de Turckheim	Alsace	2005	11.
Chardonnay	Christian Moreau	Chablis	2007	15.
Sauvignon Blanc	Claude Riffault	Sancerre 'Les Boucauds'	2008	15.

RED

Grenache/Syrah/Mourvedre	Domaine Sainte-Eugenie	Corbieres	2006	10.
Merlot/Cabernet	Chateau Roland la Garde	Cotes de Blaye	2005	11.
Pinot Noir	Cartlidge & Browne	California	2008	12.
Pinot Noir	Vignerons de Buxy	Mercurey 'Buissonnier'	2007	15.
Grenache Blend	Domaine du Vieux Lazaret	Chateauneuf du Pape	2007	17.
Cabernt/Merlot	Connetable Talbot	Saint Julien	2006	17.

APÉRITIFS

Lillet Blanc	6.
Campari	6.
Dubonnet Rouge	6.
Brillet Pineau des Charentes	6.

BEERS

Chimay Red label Ale	Belgium	9.
Duvel Golden	Belgium	9.
JenLain St Druon Abbey Ale	France	9.
JenLain Biere de Mars Printemps	France	9.
Pietra Amber Biera Corsa	France	8.
Colomba Spiced White Ale	France	8.
Weihenstephaner Hefe Weissbier	Bavaria	8.
Trois Pistoles Ale	Canada	8.
North Coast Old Rasputin Imperial Stout	America.	9.
Allagash Spiced White Ale	America	7.
Green Flash IPA	America	7.
Harpoon IPA	America	6.
Harpoon UFO Hefeweizen Unfiltered	America	6.
Harpoon Island Creek Oyster Stout	America	15.
Amstel Light	Holland	6.
Becks (non-alcoholic)	Germany	6.

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BURGUNDY

2008	Maison Louis Latour	Macon Lugny 'Les Genievres'	Chardonnay	48.	109
2008	Domaine Marc Morey & Fils	Chassagne-Montrachet	Aligote	51.	110
2007	Christian Moreau	Chablis	Chardonnay	65.	111
2006	Daniel Etienne Defaix	Chablis	Chardonnay	89.	112
2005	Jean-Marc Pillot	Chassagne-Montrachet Les Chaumes	Chardonnay	115.	113
2007	Vincent Dancer	Meursault Les Grands Charrons	Chardonnay	125.	114
2006	Domaine Blain-Gagnard	Chassagne-Montrachet Caillerets	Chardonnay	149.	115

ALSACE

2005	Cave de Turckheim	Chemin des Seigneurs	Pinot Gris	49.	124
2007	Albert Boxler	Mise D'Origine	Sylvaner	59.	125
2005	Trimbach	Reserve	Riesling	65.	126

BORDEAUX

2008	Chateau Tour de Mirambeau	Entre Deux Mers Reserve	Sauv-Blanc/Semillon	45.	131
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RHONE

2008	Domaine Giraud	Chateau Neuf du-Pape Les Gallimardes	Rousanne/Bourboulanc	98.	136
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LOIRE

2007	Henri Bourgeois	Petit Bourgeois	Sauvignon Blanc	32.	151
2008	Michel Delhommeau	Sevre et Maine	Muscadet	43.	152
2008	Claude Riffault	Sancerre-Boucauds	Sauvignon Blanc	61.	153
2008	Pascal Jolivet	Sancerre	Sauvignon Blanc	65.	154
2006	Francois Chidaine	Vouvray 'Clos Bandoin'	Chenin Blanc	67.	155
2007	Lucien Crochet	Sancerre 'La Croix du Roy'	Sauvignon Blanc	74.	156

OTHER COUNTRIES

2007	Chateau St. Michelle	Colombia Valley	Dry Reisling	40.	180
2008	Burga'ns	Rias Baixas , Spain	Albarino	40.	181
2008	Hahn Estates	Monterey	Chardonnay	42.	182
2009	Kung Fu Girl by Charles Smith	Evergreen Vineyard, Columbia Valley	Dry Riesling	45.	183
2008	Joseph Carr	Carneros	Chardonnay	55.	184
2007	Flowers	Sonoma Coast	Chardonnay	112.	185

ROSE

2009	Chateau Pesquie 'Terrasses'	Ventoux Southern Rhone	Cinsault/Grenache	39.	190
2009	Commanderie de Peyrassol	Côtes de Provence	Blend	52.	191
2008	Mas Julien	Coteaux de Languedoc	Blend	59.	192

RED

Bin#**BURGUNDY**

2007	Sorine & Fils	Santenay	Pinot Noir	57.	208
2007	Vignerons de Buxy	Mercurey	Pinot Noir	63.	209
2006	Domaine Jean-Marc Morey	Santenay La Comme Dessus	Pinot Noir	77.	210
2005	Domaine Rollin Pere et Fils	Pernand-Vergelesses	Pinot Noir	79.	211
2006	Hudelot-Noellat	Vosne-Romanee	Pinot Noir	175.	212

BORDEAUX

2005	Chateau Roland la Garde	Cotes de Blaye	Merlot/Cabernet	48.	233
2006	Chateau Connetable de Talbot	St Julien	Cabernet/Merlot	70.	234
2004	Chateau Haut-Bages Libéral	Pauillac	Cabernet/Merlot	95.	235
2006	Haut Batailley	Pauillac	Cabernet/Merlot	119.	236

RHÔNE

2007	Domaine Brusset	Cotes du Rhone	Grenache Blend	44.	252
2007	Domaine du Vieux Lazaret	Châteauneuf du Pape	Grenache Blend	78.	253
2004	Domaine Montirius	Gigondas	Grenache/Mourvedre	80.	254
2005	Yves Cuilleron	Cote-Rotie, Bassenon	Syrah/Viognier	165.	255

OTHER COUNTRIES

2008	Cartlidge & Browne	California	Pinot Noir	52.	292
2008	Achaval Ferrer	Mendoza, Argentina	Malbec	89.	293

RESERVE RED**BORDEAUX**

1984	Chateau Pichon Longueville	Pauillac	Cabernet/Merlot	500.	500
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CALIFORNIA

2007	Lewis Cellars	Napa Valley	Cabernet	195.	501
2001	Opus One	Napa Valley	Bordeaux Blend	350.	502

CHAMPAGNE AND SPARKLING WINE

Bin#

NV	Brut Dargent	Blanc de Blanc	France	39.	307
NV	Simonnet-Febvre	Brut	Burgundy	62.	308
NV	Alfred Gratien	Brut	Epernay	115.	309
NV	Egly-Ouriet	Brut Tradition Grand Cru	Verzennay/Bouzy	155.	310

HALF BOTTLES**CHAMPAGNE**

NV	Billecart-Salmon	Rose	Champagne	75.	365
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WHITE

2006	Cave de Lugny'Les Charmes'	Chardonnay	Macon-Lugny	22.	383
2008	Poet's Leap	Riesling	Columbia Valley	33.	384
2006	Domaine Vocoret & Fils	Chardonnay	Chablis	35.	385
2007	Lucien Crochet	Sauvignon Blanc	Sancerre	39.	386
2007	Domaine Christian Moreau	Chardonnay	Chablis	51.	387
2006	Merry Edwards	Sauvignon Blanc	Russian River	52.	388

RED

2007	Qupe	Syrah	Central Coast	30.	390
2005	Domaine du Gour de Chaule	Grenache/Syrah	Gigondas	41.	391
2006	Merry Edwards	Pinot Noir	Russian River	75.	392

LARGE FORMAT

1999	Col Solare	Meritage (1.5 Litre)	Washington State	195.	398
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