

PIGALLE

VALENTINE'S DAY MENU/\$ 138 per person

Chef's Amuse Bouche
Duet of Zucchini Soup and Arancini

1st Course

choice of:

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

◇

Duet of Tuna Martini with Seaweed Salad, Spicy Crème Fraîche, Tobiko Roe and Spicy
Tempura Tuna Roll with Pickled Ginger, Turnips
and Wasabi Emulsion

◇

Roasted Beet Salad with Frisée, Toasted Hazelnuts,
Horseradish Dressing and Crispy Onions (V)

◇

Pressed Foie Gras and Duck Confit Terrine, Sherry Soaked Prunes
and Toasted Brioche

◇

Cream of Asparagus Soup with Julienne Carrots, Maine Crabmeat
and Bacon

2nd Course

choice of:

Phyllo Crusted Salmon with Roasted Parsnip Purée,
Seasonal Mushroom Ragoût and Brown Butter
and Aged Sherry Reduction

◇

Coriander and Pepper Crusted Tuna with Lentils Du Puy,
Bacon Lardons, Beet Juice and Port Reduction

◇

Exotic Mushroom Risotto with Truffle Beurre Blanc (V)

◇

Butter Poached Lobster with Coconut Cream Jasmine Rice,
Julienne Vegetables and Thai Lobster Broth

3rd Course

choice of:

Veal Pastrami Wrapped Veal Loin, Horseradish Potato,
Sautéed Swiss Chard and Whole Grain Mustard Sauce

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Ricotta Cannelloni with Mushroom Ragoût,
Garlicky Bread Crumbs and Fried Parsley Leaves (V)

◇

*Tornado Rossini of Filet Mignon with Short Rib Rösti Cake, Glazed Baby Vegetables and Red
Wine Sauce

◇

Roast Rack of Lamb with Cauliflower Purée, Braised Artichokes
and Hollandaise Gratin

4th Course

choice of:

S'mores for 2- Classic Graham Cracker S'mores
with Chocolate Ganache and House Made Marshmallows

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Chocolate Layer Cake with Peanut Butter Mousse and Caramel

◇

Pistachio Cake with Strawberry Fruit Soup and Mixed Berry Salad

◇

Apricot and Dried Cherry Bread Pudding with White Chocolate Drizzle

*

(V) = vegetarian option

PIGALLE

À la carte

Appetizers

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

Arugula with Prosciutto, Figs, Fried Artichoke Hearts and Aged Balsamic -16

Duet of Vegetable Terrines; Beet and Horseradish Cream
and Eggplant and Goat Cheese with Brioche Toast -15

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

Roasted Beet Salad with Frisée, Toasted Hazelnuts, Horseradish Dressing
and Crispy Onions -12

Roasted Squash Bisque with a Ricotta and Goat Cheese Ravioli, Smoked Bacon
and Caramelized Pearl Onions-14

French Onion Soup with Braised Short Rib, Roasted Onion and Cheese Crouton -15

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

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

Entrées

Exotic Mushroom Risotto with Truffle Beurre Blanc-28
(Supplement Fresh Black Truffle-5)

Petite Beef Tenderloin and Braised Short Ribs with Seasonal Vegetables,
Potato Purée and a Red Wine Sauce -38

Crispy Half Duck with Creamed Brussels Sprouts, Fines Herbes Spaetzle
and Cherry Glaze -36

Tapenade Crusted Rouget, Olive Oil Potatoes, Glazed Salsify, Banyuls
and Bone Marrow Emulsion -28

Roast Rack of Lamb with Cauliflower Pureé, Braised Artichokes
and Hollandaise Gratin -36

Pigalle's Cassoulet of Confit Duck Leg, Braised Lamb Shank
and Home-Made Pork Sausage -28

Pan Seared Prawns with Julienne Steamed Vegetables, Coconut Jasmine Rice
and Fried Leeks -28

Sides

Pommes Frites -6

Creamed Spinach -6

Potato Purée -6

Bone Marrow & Brioche -6

Pigalle Cheese Plate -15

∞ Beemster Classic Aged Gouda, Holland ∞ Kilchurn Estate Stilton Blue Cheese, U.K.
∞ Clothbound Cave Aged Cheddar, U.S.A. ∞ Le Chatelain Camembert, France

PIGALLE

Chef's Tasting Menu

Petit 95. with wine 125.

Grand 115. with wine 160.

Amuse

First Course

Duet of Tuna Martini with Seaweed Salad, Spicy Crème Fraîche, Tobiko Roe and Spicy Tempura Tuna Roll with Pickled Ginger, Turnips and Wasabi Emulsion*

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

Second Course

Roasted Squash Bisque with a Ricotta and Goat Cheese Ravioli, Smoked Bacon and Caramelized Pearl Onions

or

French Onion Soup with Braised Short Rib, Roasted Onion and Cheese Crouton

Third Course

Tapenade Crusted Rouget, Olive Oil Potatoes, Glazed Salsify, Banyuls and Bone Marrow Emulsion

or

Pan Seared Prawns with Julienne Steamed Vegetables, Coconut Jasmine Rice and Fried Leeks

Fourth Course

Petite Beef Tenderloin and Braised Short Ribs with Seasonal Vegetables, Potato Purée and Red Wine Sauce

or

Roast Rack of Lamb with Cauliflower Pureé, Braised Artichokes and Hollandaise Gratin

Fifth Course

Molten Chocolate Cake with Pistachio Anglaise and Chocolate Ice Cream

or

Crispy Banana Phyllo Roll with Green Tea Ice Cream and Vanilla Anglaise

*enhance your tasting menu with our artisanal cheese course -15

Pigalle is Available for Private Parties.
Proprietors: Chef Marc Orfaly and Kerri Foley

*Please fill out a comment card to qualify for a monthly \$50 Gift Card drawing

\$ 4 0 Theatre Menu

Available all Night

Appetizers

Simple Arugula Salad with Fried Goat Cheese

Duck Pâté with Brioche and Traditional Accompaniments

Roasted Beet Salad with Frisée and Arugula, Hazelnuts, Haricots Verts and Creamy Horseradish Dressing

Roasted Squash Bisque with a Ricotta and Goat Cheese Ravioli,
Smoked Bacon and Caramelized Pearl Onions

Entrée

Pigalle's Coq Au Vin with Buttered Noodles,
Pearl Onions, Lardons and Button Mushrooms

Tapenade Crusted Rouget, Olive Oil Potatoes, Glazed Salsify, Banyuls and Bone Marrow Emulsion

Wild Mushroom Risotto with Truffle Beurre Blanc

Truffle Supplement \$5

Hanger Steak Frites with Creamed Spinach
and Maitre d' Butter

Desserts

Cookie Plate

Classic Crème Brûlée

Crispy Banana Phyllo Roll with Green Tea Ice Cream
and Vanilla Anglaise

Ice Cream or Sorbet Du Jour

Seasonal Fruit Cobbler

All items are available À la carte
Please No Substitutions