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SEATTLE RESTAURANT WEEK SPRING 2025

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TWO COURSES \$50

FIRST COURSE

Seasonal Mixed Greens

Seasonal Vegetable, Pepitas, Champagne Vinaigrette

Or

Saffron Clam Chowder

SECOND COURSE

Northwest Bouillabaisse

Prawn, Clams, Mussels, Calamari, Dungeness Crab, Seasonal Fish, Saffron-Tomato Broth, Herb Crostini

Or

Duck Confit Cassoulet

Duck Confit Leg, Don and Joe's Pork Sausage, White Beans, Mirepoix

***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% gratuity 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.