

Appetizers

OYSTERS ON THE HALF SHELL tomato & cucumber mignonette* -m/p

ROASTED BEET SALAD frisée, haricots verts, blue cheese, fried onion rings & horseradish dressing -18

GRILLED BABY SHRIMP “matignon” of vegetables, creamy caraway polenta, whole grain aioli & red wine sauce -17

TUSCAN KALE CAESAR SALAD smoked breakfast bacon, shaved parmesan, toasted panko bread crumbs & white anchovies -15

BABY ARUGULA SALAD fingerling potato chips & shaved parmesan -14

DUET OF VEGETABLE TERRINES

roasted beets with creamed horseradish, beet syrup & toasted brioche
eggplant with roasted red peppers, goat cheese & pesto -16

FRENCH ONION SOUP braised beef short rib & four cheese gratin -18

VOL-AU-VENT OF ESCARGOT parsley root foam, fried garlic chips & red wine sauce -19

Entrées

PIGALLE’S COQ AU VIN bacon wrapped chicken breast, braised thigh, bourguignon vegetables & potato purée -32

PAN SEARED SOLE horseradish potato purée stuffed gnocchi, sautéed spinach with red onions & caper beurre blanc -42

SEARED DIVER SCALLOPS braised artichokes, salsify, chanterelles & blood orange reduction -42

CRISPY HALF DUCKLING parsnip dijon mustard purée, bacony brussels sprouts & dried cherry glaze -33

PIGALLE’S CASSOULET braised lamb shank, duck leg confit, house made garlic pork sausage & great northern white beans -35

ANGUS BEEF BOURGUIGNON root vegetables, bacon, pearl onions & jasmine rice -35

SLOW BRAISED PORK TROTTER turnip purée, lentils du puy, garlic sausage & red wine sauce -34

Sides

pommes frites -6

potato purée -6

creamed spinach -6

roasted portabella mushroom ragoût -9

comte truffle cheese fries -9

creamed brussels sprouts -6

Parking validation at the Radisson Hotel is valid for up to 3 hours.

***Consuming raw or undercooked meats, fish, shellfish or poultry increases your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.**

Chef's Tasting Menu

5 Courses \$75

Wine Paring \$30

CHEF'S AMUSE BOUCHE

First Course | choice of

ROASTED BEET SALAD frisée, haricots verts, blue cheese,
horseradish dressing & fried onion rings

DUET OF BEET & EGGPLANT TERRINES toasted brioche

Second Course | choice of

FRIED CHICKEN BALLOTINE foie gras & black truffle stuffing, lentils du puy,
veal sweat breads, curry emulsion & wasabi oil

ROASTED SQUAB BREAST braised artichoke heart with herb mousseline,
arugula & chestnut agnolotti

Third Course | choice of

SEARED DIVER SCALLOPS braised artichokes, salsify,
chanterelles & blood orange reduction

PAN SEARED SOLE horseradish potato stuffed gnocchi, sautéed spinach,
red onions & caper beurre blanc

Fourth Course | choice of

SLOW BRAISED PORK TROTTER lentils du puy, turnip purée,
garlic sausage & red wine sauce

DUET OF SLICED SIRLOIN & GLAZED BEEF SHORT RIB parsnip dijon purée
& chanterelle mushrooms

Fifth Course

DESSERT TRIO miniature chocolate cake, crème brûlée, lemon meringue tart

Chef's Suggestions

PIGALLE'S BEEF TARTARE

hand cut sirloin with traditional accompaniments -22

SEARED FOIE GRAS

brioche french toast, sweet & sour kumquats & roasted chicken jus -24

ROASTED SQUAB BREAST braised artichoke heart with herb mousseline, arugula & chestnut agnolotti – 22

PIGALLE'S TUNA MARTINI seaweed salad,
spicy crème fraîche and fried wonton - 22

BAR MENU

OYSTERS ON THE HALF SHELL

tomato & cucumber mignonette
blue point, long island - m/p

PIGALLE'S FRENCH ONION

braised beef shortrib & three cheese toast -12

FISH & CHIPS icelandic haddock, hand cut fires,
house made pickles & remoulade sauce -15

PIGALLE'S ANGUS BURGER sharp cheddar cheese,
caramelized onions, fried onions, house made condiments & fries -12

BLACK ANGUS SIRLOIN AU POIVRE & FRITES -m/p

BLACK ANGUS RIBEYE roquefort sauce & frites -m/p

Sides

creamed spinach -5
sautéed spinach -5
potato purée -5
pommes frites -5
truffle cheese fries -8

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DESSERT

CLASSIC CRÈME BRÛLÉE house made cookies -8

LEMON MERINGUE TART rosemary & almond tart,
lemon curd, candied beets, brûléed meringue & fried mint -9

PANNA COTTA strawberries three ways -8

FALLEN CHOCOLATE CAKE macerated raspberries, strawberry sorbet,
mandarin anglaise & candied orange zest -11

ORANGE WALNUT PROFITEROLES marshmallow sauce,
nutella powder semifreddo & pomegranate pearls -9

CHOCOLATE STUFFED POACHED PEARS ricotta crema,
peach sorbet, cocoa nib & red wine reduction -8

EXOTIC SORBETS DU JOUR -6

HOUSE MADE ICE CREAM DU JOUR -6

COOKIE SELECTION -8

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