



DINNER

APPETIZERS

- Coconut kabocha bisque
Smoked pastrami duck, coquitos, mint pistou, petite cilantro 11
- French onion soup
House made toasted brioche, comté cheese gratinée 12
- Scarborough Farms “amazing mix”
Honey poached baby turnips, cocoa soil, English cucumber, chive blossoms, late harvest Banyuls vinaigrette 13
- Santa Monica farmers market baby beets
Burrata, Minus 8 vinegar, local citrus, hazelnut, “brown butter” 14
- Wild arugula
Toasted walnuts, St. Agur blue cheese, shaved Fuji apple, cider walnut vinaigrette 12
- “Charred” bone marrow
Onion ash jam, toasted vanilla brioche, peppadew parsley vinaigrette, satsuma tangerine 15
- Baked little neck clams
Melted mirepoix, Scarborough Farms mizuna, crème fraîche, fresh tofu, gojulang consommé 17
- Tipsy toro
Premium toro, American black caviar, “cloud” sake, winter pear, market radish, toasted wild rice 50
- Artisanal cheeses
Dried fruits, roasted nuts, toasted bread 5 per cheese
- Wild mushroom risotto
Organic carnaroli, roasted wild mushrooms, Parmigiano-Reggiano 16/28
- La Belle Farms foie gras
House made brioche, black rice chai tea broth, Bartlett pear sorbet, spiced marcona almonds 30

ENTRÉES

- House made pappardelle pasta
Roasted Scarborough Farms leeks, maple cured bacon, purple haze, 142° Jidori egg, LeBlanc walnut oil 20
- Crispy skin loup de mer
Textures of sunchoke, caramelized Romanesco, grape mostarda, red flame grapes 42
- Ocean water poached Atlantic salmon
Lyonnais potatoes, Dungeness crab, onion soubise, wild rocket, tapatio lemon hollandaise 29
- Brown butter roasted monk fish tail
Roasted carrot custard, crispy pork belly, Bartlett pear, nasturtium petals, beurre d’hazelnut 40
- Shelton Farms organic free range chicken
Crispy fingerlings, caramelized onion, bounce berries, Dijon chicken jus 29
- Maple-roasted Kurobuta pork short rib
apple celery cremeaux, roasted apple ravioli, apple and celery crudités, Périgord truffle butter 31
add shaved Périgord black truffle 61
- JP burger
Natural ground beef, pastrami duck confit, grilled sweet onion, Taleggio cheese, wild watercress, thousand island, caraway brioche bun, house pickles 28
- Squab and black truffle pork belly sausage
Caramelized leek brioche gâteau, cranberry jus, cinnamon smoke 39
- Prime hanger steak
Duck fat fries, house made truffle ketchup, haricots verts, béarnaise 29
- Silver Fern Farms venison rib-eye
Vanilla bourbon roasted kabocha squash, sweet onion, organic mache, Woodford reserve foie gras jus 46
add seared La Belle Farms foie gras 76

SIDES

- Duck fat fries, béarnaise 8 | Wild mushrooms 8 | Haricots verts 8
Pinot fries 7 | Truffle mac 'n' cheese 9

EVENTS AT PINOT PROVENCE

Pinot Provence will make your event a memorable one, offering event artistry for celebrations of all kinds. From breakfast meetings and business dinners, to baby showers and wedding receptions, the elegant French décor and the Mediterranean-French menu will lend a sophisticated air to every event.

Private events Vanessa Farish 714 428 0814 | Executive Chef Jason Petrie | General Manager Chad Sisco

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.