



LUNCH

APPETIZERS

- Coconut kabocha bisque
Smoked pastrami duck, coquitos, mint pistou, petite cilantro 11
French onion soup
House made toasted brioche, comté cheese gratinée 12
Wild mushroom risotto
Organic carnaroli, roasted wild mushrooms, Parmigiano-Reggiano 16/28
Baked little neck clams
Melted mirepoix, Scarborough Farms mizuna, crème fraîche, fresh tofu, gojujang broth 17

SALADS

- Scarborough Farms “amazing mix”
Organic pistachios, Laura Chenel goat cheese, black garlic vinaigrette 11
Pinot Caesar
Romaine hearts, brioche croutons, shaved Parmigiano-Reggiano, white anchovy 12
add chicken breast 16 / grilled Scottish salmon 20 / grilled hanger steak 20
Baby beet salad
Burrata, local citrus, toasted hazelnut, “brown butter” 13
Wild arugula salad
Toasted walnuts, St. Agur blue cheese, shaved pear, cider walnut vinaigrette 12
Seared albacore tuna salad
Mizuna greens, English cucumber, California avocado, jicama, pink peppercorn
soy vinaigrette 17

ENTRÉES

- B.B.L.T.
Burrata cheese, apple wood smoked bacon, wild arugula, roma tomato, tomato aioli, toasted
sourdough, Pinot fries 15
Pinot burger
Cheddar, avocado, Boston lettuce, roasted tomato, caramelized onions 18
Shelton Farms organic free range chicken
Crispy fingerlings, caramelized onion, bounce berries, Dijon jus 24
Ocean water poached Atlantic salmon
Lyonnais potatoes, Dungeness crab, onion soubise, wild rocket, tapatio lemon hollandaise
25
Grilled prime hanger steak
Duck fat fries, house made truffle ketchup, haricots verts, jus 26
Orecchiette pasta
Market rapini, charred radicchio, sun-dried tomatoes, basil, lemon crème 17
House made pappardelle
Braised short rib, wild mushrooms, caramelized onions, wild arugula 21

SIDES

Wild mushrooms 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.

CAFE PINOT
Downtown LA

PINOT BISTRO
Studio City

PINOT PROVENCE
Costa Mesa

PINOT BRASSERIE
The Venetian Hotel —
Las Vegas