



LES FRUITS DE LA MER

Oysters 2.50/each
Clams on the half shell 12
White gulf prawn cocktail 17
Snow crab claws 16

PINOT ROYALE

Shellfish platter for two 48
8 Oysters
8 Chilled poached shrimp
8 Clams on the half shell
8 Chilled steamed green lip mussels

PINOT PRESTIGE

Shellfish platter for two 62
1/2 Maine lobster
6 Oysters
6 Chilled poached shrimp
6 Clams on the half shell
6 Chilled steamed green lip mussels
6 Snow crab claws

DESSERTS

Crème brûlée 9
Black peppered chocolate crème brûlée 11
Orange soup - Grenadine orange segments, orange sorbet 10
Tarte tatin - Caramelized apple, cinnamon ice cream 9
Croissant chocolate pudding with crème Anglaise - Chef Joachim Splichal's signature dessert 9
Belgian chocolate soufflé - Vanilla sauce 9
Assortment of homemade sorbet and ice cream 8
Cheese selection - Ask your server for our cheese menu

FOR THE TABLE

Oven-roasted red bliss potatoes 8
Creamy spinach 8
Pinot garlic fries 8
Pickled vegetables 9
Cauliflower gratin 9
Bacon-Lyonnais potato 9
Mushrooms fricassée 9

EXECUTIVE CHEF Eric Lhuillier

GENERAL MANAGER Alicia Sarver

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

APPETIZERS

Onion soup gratinée - Baguette, Swiss cheese 10
Lobster bisque - Lobster medaillon, caviar, crème fraîche 14
Baby field greens - Smoked duck breast, apple, cranberry vinaigrette, Fourme d'Ambert 13
Green lip mussels - Haricots vert, creamy saffron emulsion 14
Belgian endive salad - Caramelized kumquats, petit watercress, toasted pine nuts 14
Caesar salad - Soft boiled egg, Serrano ham wrapped romaine, grana Padano, marinated white anchovy 15
Charcuterie - Assorted selection of artisanal cured meats and pâté 21
Mussels Normande - Black mussels simmered in creamy white wine broth, Pinot garlic fries 18
Escargots - Garlic beurre blanc, yellow frisée, truffle vinaigrette 15
Seared foie gras - Fennel-shortbread cookie, persimmon 24

ENTRÉES

Market fish - Chef's daily market selection 30
Sea scallops - Truffled celeriac 29
Bouillabaisse - Provençal-style fish stew, saffron aioli 32
Linguini pasta - Mussels, littleneck clams, white wine broth 25
Half roasted chicken - Mushrooms fricassée, Pinot garlic fries 29
Braised pork belly - Onion marmalade, pickled vegetables, caper berry 33
Turbot - Bacon-Lyonnais potato, herb-extra virgin olive oil 42
White bass - Clams, tomato concasse, roasted garlic 32
Veal cheeks - Crispy mascarpone polenta, olives, bell pepper sauce, lemon peel 36
Short rib - Forest mushrooms pot-au-feu, bone marrow 32
Roasted lamb saddle en crouete de sel - Salsify, Swiss chard, lamb fleur de sel jus 37

FROM THE GRILL

All cuts from the grill are served with oven roasted red bliss potatoes, creamy spinach, mushrooms fricassée and Bordelaise sauce

Top sirloin (8oz) 31
Filet mignon (8oz) 47
Rib-eye steak (12oz) 42
Cowboy steak (18oz) 49
Châteaubriand with béarnaise sauce "for two" (20oz) 88
Surf and turf MP
Grilled whole Maine lobster MP

EVENTS AT PINOT BRASSERIE

From corporate meetings and entertaining, to private dinner parties and wedding receptions, our elegant décor and menu lend a sophisticated air to every event.

PRIVATE EVENTS Victoria Frazier / 702 414 8881