

PINOT



BRASSERIE

DINNER MENU

APPETIZERS

Onion Soup Gratinée – Baguette, Gruyere cheese	14.
Baby Field Greens – Vegetables crudités, Banyuls vinaigrette	12.
Beet salad – Prosciutto, white asparagus, white Balsamic	17.
Belgian Endive – Confit foie gras, mache, Port-black truffle reduction	17.
Caesar Salad – Classic dressing, crouton, marinated anchovy	15.
Charcuterie – Assorted selection of artisanal cured meats and paté	19.
Mussel Mariniere – Black mussels simmered in buttery white wine broth, Pinot garlic fries	17.5
Escargots – Simmered in garlic beurre blanc and yellow frisee, truffle vinaigrette	14.5
Seared foie gras – Spiced pumpkin confit	24.

ENTREES

Seared Sea Scallop – Herbed leek fondant, crispy chorizo	33.
Wrapped halibut – Sage, bacon, poultry jus	35.
Baked black cod – Andouillette and potato tian	35.
Linguini Pasta – Mussels, littleneck clams, white wine broth	24.
Roasted Chicken – Tarragon-sherry jus, Pinot garlic French fries	27.
Rack of lamb – Cumin lamb rilette, olive oil poached tomato	37.
Veal cheek – Zucchini tomato gratin, lemon crisp	32.
Short Rib – Langoustine tail, potato mousseline, shellfish Bordelaise	35.
Pork belly – Onion marmalade, pickle fall vegetables	30.

FROM THE GRILL

Filet mignon	43.
Rib-eye steak	41.
NY steak	44.
20 oz Chateaubriand with a side of béarnaise “for two”	42. pp

SIDES

Sauteed Haricots Vert	7.
Grilled Asparagus	9.
Creamy Spinach	7.
Garlic French Fries	6.
Mushrooms Fricassee	8.
Orange-Glazed baby Carrots	8.
Fondant of Leek	7.
Shallots roasted Salsify	8.
Oven roasted red bliss potato	6.
Potato mousseline	6.

Wines by the Glass

FOR A COMPLETE LISTING OF OUR
WINES BY THE GLASS
PLEASE SEE OUR
WINE LIST

FEATURED WINES

Sparkling Wine
Marquis de la Tour, Rosé
9.00

Bourgogne Blanc
Macon-Lugny, France
13.00

Sauvignon Blanc
J. Carr, Napa
9.00

Chardonnay
Ferrari – Carano,
Alexander Valley
16.00

Champagne
Louis de Sacy, Brut
18.00

Pinot Noir
Cloudline, Oregon
14.00

Bordeaux
Château Lagarosse, France

CHEF 'S DAILY SPECIALS

OYSTERS

½ DOZEN	DOZEN
14.	28.

SHELLFISH

Clams on the half shell
10. DZ
Pacific Shrimp Cocktail
16.
Crab Claws Cocktail
14.

PINOT ROYALE

A shellfish platter for two,
8 Shucked Oysters
8 Chilled Poached Shrimp
8 Shucked Raw Clams
8 Chilled Steamed Mussels
48.

PINOT PRESTIGE

Shellfish platter for two
½ of a Maine lobster
6 Shucked Oysters
6 Chilled Poached Shrimp
6 Shucked Raw Clams
6 Chilled Steamed Mussels
6 Crab Claws Cocktail

62.

17.00

Syrah
Zaca Mesa, Santa Ynez
12.00

PATINA SELECTIONS
White Wine

Au Bon Climat Pinot Blanc/Gris
10.00

Au Bon Climat Chardonnay
11.00

Red Wine

Au Bon Climat Merlot
12.00

Au Bon Climat
"Reserve Red"
12.00

FEATURED MENU ITEMS

Surf and Turf

Grilled whole Main lobster, filet mignon
MP.

Grilled whole Maine lobster

MP.

Pinot Brasserie

It's never too early to plan that party!

Whether you are hosting an intimate dinner for two, or a festive celebration for two hundred of your closest friends, let our professionals handle all the details

Contact our special events manager at 702-414-8881

**FOR INFORMATION OR RESERVATIONS PLEASE
CALL 702-414-8888**



Executive Chef **Eric Lhuillier**
General Manager **Alicia Sarver**

Pinot Brasserie **702 414 8888**
Private Events **702 414 8881**

Part of Chef Joachim Splichal's Patina Group
www.patinagroup.com