

PINOT



BRASSERIE

PINOT BRASSERIE DINNER MENU

APPETIZERS

- Onion Soup Gratinée – Baguette, gruyere cheese 14.
- Steak Tartare – Crostini with a “sunny side up” quail egg 17.
- Baby Field Greens – Shaved fennel, radish, shallots, Saga bleu cheese, balsamic vinaigrette 11.
- Endive Salad – Orange-braised Belgian endive salad, Roquefort cheese, walnuts 13.
- Caesar Salad – Classic dressing, crouton, marinated anchovy 13.
- Charcuterie – Assorted selection of artisanal cured meats and paté 19.
- Mussel Marinere – Black mussels simmered in buttery white wine broth, Pinot garlic fries 17.
- Escargots – Simmered in garlic beurre blanc and yellow frisee, truffle vinaigrette 14.
- Comte Cheese Ravioli – Chive broth, crispy pancetta, sage 16.
- Foie Gras – Seared foie gras, langoustine, sweetbread, wilted greens, warm sherry vinaigrette 22.

MAIN COURSE

- Seared Sea Scallop – Caramelized cipolini onions, vanilla essence, peppergrass 32.
- Salmon – Pan seared Atlantic salmon, green lentils, truffle gribiche sauce 33.
- Baked Striped Bass – Fall vegetables, coriander-kaffir lime broth 34.
- Linguini Pasta – Mussels, littleneck clams, white wine broth 23.
- Roasted Chicken – Tarragon-sherry jus, Pinot garlic French fries 26.
- Roasted Squab – Caramelized salsify, shallots, giblet-sage sauce 37.
- Colorado Lamb Steak – Parsnip purée, forest mushrooms fricassee 36.
- Braised Lamb Shank – Orange-rosemary dust 33.
- Braised Short Rib – Lyonnaise potatoes 32.
- Braised Pork Belly – Glazed vegetables, ginger-citrus braised jus, micro greens, truffle vinaigrette 30.

FROM THE GRILL

Filet mignon 42.

Rib-eye steak 40.

NY steak 43.

Cowboy steak "Rib-eye bone in" 45.

20 oz Chateaubriand with a side of béarnaise "for two" 40. pp

CURRENT FALL/WINTER 2007 MENUS

Wines by the Glass

FEATUREDWINES

Sparkling Wine
Marquis de la Tour, Rosé
9.00

Champagne
Louis de Sacy, Brut
18.00

Sauvignon Blanc
Raymond, Napa
9.00

Chardonnay
Silverado, Sonoma
13.00

Merlot
Clos Pegase, Carneros
12.00

Pinot Noir
Cloudline, Oregon
14.00

Cabernet Sauvignon
St. Supery, Napa
16.00

Syrah
Zaca Mesa, Santa Ynez
12.00

C H E F ' S D A I L Y S P E C I A L S

OYSTERS

½DOZEN
14.

DOZEN
25.

SHELLFISH

Clams on the half shell

10. DZ

Pacific shrimp cocktail

16.

Crab claw cocktail

14.

PINOT ROYALE

A shellfish platter for two with assorted oysters, poached shrimp, raw clams and chilled steamed mussels

48.

PINOT PRESTIGE

Shellfish platter for two with half a Maine lobster, crab claws, oysters, poached shrimp, raw clams and mussels

62.

PATINASELECTIONS

White Wine

Au Bon Climat
Pinot Blanc/Gris
10.00

Au Bon Climat Chardonnay
11.00

Red Wine

Au Bon Climat Merlot
11.00

Au Bon Climat "Reserve Red"
12.00

FEATURED MENU ITEMS

Surf and Turf

Grilled whole Main lobster, filet mignon
Market Price

Grilled whole Maine lobster

Market Price

18% gratuity will be added to parties of 6 or more

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