



12969 Ventura Blvd. • Studio City, CA 91604 • Phone: (818) 990-0500

Dial (800) 774-3663, Press 2 Then Enter Ext. 1072

Email This Menu At: www.YourRC.com

Menu Items and Prices Subject to Change Without Notice

LUNCH

LUNCH SPA MENU

Our chef selects the freshest ingredients from the farmers' market to create a changing two-course menu. 24

SANDWICHES

Smoked Salmon –
Caper crème fraîche, lettuce, tomato,
hard-boiled egg 16

Jambon Beurre –
Ham, Comté cheese, tomato, butter
lettuce 12

Pinot Burger –
Natural Angus burger, brioche bun,
tomato, onion tempura, Swiss or
Cheddar 14

Croque Monsieur –
Pullman bread, ham, Swiss gratin 12

Pan Bagnat –
Marinated tomato, Burrata cheese,
pepper, olive, arugula, red onion 13

Poulet Grillée Caesar “Pinot Club”–
Basil-marinated grilled chicken Caesar
sandwich 16

Grilled steak Sandwich –
Oven roasted tomato, parsley pesto,
goat cheese crumble 16

DESSERTS

Baked goat cheese tartine, apples,
grapes 9

Warm crêpes, pastry cream, seasonal
berries 9

Tarte tatin, vanilla ice cream 9

Chocolate profiteroles, vanilla, banana 9

Chocolate mousse, orange Madeleine 9

Brioche chocolate pudding, Wild Turkey
sauce 9

Meringue, amaretto ice cream, toasted
almonds 9

EVENTS AT PINOT BISTRO

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

PRIVATE EVENTS

Anna Morini / 818 784 1581

APPETIZERS

Daily selection of oysters, cocktail sauce, pumpernickel bread,
mignonette half dz 14 dz 24

Half dz escargots “gratinée,” garlic, spinach, butter, parsley 9.50

Hand-chopped organic beef tartare, quail egg, herb salad 13

Bakersfield onion soup gratinée, Comté cheese, garlic crouton 9

Rustic country pâté, pickled vegetables, mustard, country toast 10

Goat cheese and spinach quiche, baby green, watercress salad 9.50

Large shrimp sautéed with tomatoes, garlic, Pernod 15

Steamed PEI mussels, mustard-white wine broth 12

Shrimp cocktail, avocado, grapefruit cocktail sauce 15

Shellfish platter, 3 shrimp, 4 oysters, 3 mussels, cocktail sauce,
condiments 18

SALADS

Pinot garden baby greens, raw vegetables, Champagne vinaigrette
app 9 ent 12

Romaine hearts, Caesar dressing, toasted garlic bread
app 9.50 ent 13

Frisée spinach salad, sautéed bacon, parsley, Sherry vinaigrette,
poached egg app 9.50 ent 14

Pacific cove crab with bibb lettuce, tomato, cucumber, avocado, dill
dressing app 10 ent 16

Manchego cheese and arugula salad, dates, walnuts & apples
app 9.50 ent 14

Gold endive salad with Roquefort bleu cheese, raisins, apples,
walnuts app 9.50 ent 14

Pan-seared tuna Niçoise, baby greens, olives, tomatoes, fennel,
haricot verts, lemon vinaigrette app 10 ent 17

ENTRÉES

Grilled hanger steak, French fries, béarnaise sauce 19.50
substitute filet 32

Mustard-crusting farmer chicken, Pinot fries, caramelized onion 22

3 egg omelette prepared to order, daily garnish selections,
French fries 16

Crispy duck leg confit, creamy polenta, fava beans, pearls onions,
smoked bacon jus 19.50

White fish filet, meunière sauce, “1992 classic,” potato brandade 25

Sautéed salmon, gnocchi, haricot vert, tomato vinaigrette 25

Chef's pasta du jour 19

Carnaroli risotto, summer baby vegetables, toasted pine nuts 19

Grilled lamb loin, pommes boulangère, ratatouille 22

EXECUTIVE CHEF Hugo Veltman

GENERAL MANAGER Valerie Gerstle



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DINNER

LES PRODUITS DE LA MER

LES HUITRES MAISON - Daily selection of oysters, cocktail sauce, pumpnickel bread, mignonette half dz 14 dz 24

LES MOULES MARINIÈRES - Steamed PEI mussels, mustard-white wine broth 12

COCKTAIL DE CREVETTE - Poached shrimp, avocado, grapefruit cocktail sauce 15

L'ASSIETTE DU MAREYEUR - 3 shrimp, 4 oysters, 3 mussels, cocktail sauce, condiments 19

PLAT DU JOUR

MONDAY - Sauerkraut with smoked pork 22

TUESDAY - Rooster braised in red wine and bacon 19

WEDNESDAY - Rabbit stewed with mustard 25

THURSDAY - White bean Cassoulet with duck 23

FRIDAY - Halibut Bouillabaisse 28

SATURDAY - Braised short rib, carrots, bone marrow, horseradish 28

SIDE DISHES

Mashed potatoes 6

French fries 6

Sweet potato fries 6

Pommes dauphine 6

Broccolini 7

Sautéed haricot vert, toasted almonds 6

Macaroni & cheese, bacon 6

Spinach 7

DESSERTS

Baked goat cheese tartine, apples, grapes 9

Warm crêpes, pastry cream, seasonal berries 9

Tarte tatin, vanilla ice cream 9

Chocolate profiteroles, vanilla, banana 9

Chocolate mousse, orange Madeleine 9

Brioche chocolate pudding, Wild Turkey sauce 9

Meringue, amaretto ice cream, toasted almonds 9

APPETIZERS

Half dz escargot "au four," garlic, spinach, butter, parsley 11

Hand-chopped organic beef tartare, quail egg, herb salad 15

Bakersfield onion soup gratinée, Comté cheese, garlic crouton 9

Rustic country pate, pickled vegetables, mustard, country toast 11

Pan-seared scallop, spring pea mousseline, Meyer lemon sauce, watercress salad 16

Warm asparagus, smoked salmon, béarnaise sauce, egg mimosa 10

Large shrimp sautéed with tomatoes, garlic, Pernod 15

Basil pesto risotto, toasted pine nuts 14

SALADS

Pinot garden baby greens, raw vegetables, Champagne vinaigrette 10

Traditional Caesar, romaine hearts, Caesar dressing, toasted garlic bread 12

Frisée spinach salad, sautéed bacon, parsley, sherry vinaigrette, poached egg 12.5

Gold endive salad with Roquefort bleu cheese, raisins, apples, walnuts 12.5

Manchego cheese and arugula salad, dates, walnuts & apples 12

ENTRÉES

Carnaroli risotto, summer baby vegetables, toasted pine nuts 19

Mustard-crusting farmer chicken, Pinot fries, caramelized onion 24

Crispy duck leg confit, creamy polenta, fava beans, pearls onions, smoked bacon jus 25

Whitefish filet, meunière sauce, "1992 classic," potato brandade 26

Sautéed salmon, gnocchi, haricot vert, tomato vinaigrette 26

Roasted leg of lamb, potato boulangère, ratatouille 27

Roasted Albacore tuna, Napoléon pisaladière, tapenade jus 27

Caramelized Kurobuta pork belly deglazed with cider vinegar, roasted apples, asparagus tips 23

Sautéed filet mignon, watercress salad, pommes dauphine, Choron sauce 38

FROM THE GRILL

Beef hangar steak 9 oz 19.50

Rib-eye 12 oz 36

Salmon filet 25

Filet Mignon 8 oz 36

New York 12 oz 38

SAUCE SELECTION

Meunière

Shallot sauce

Béarnaise

Truffle butter

Horseradish

Brandy peppercorn

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