providence 5 course menu

sashimi

uni egg sea urchin, champagne beurre blanc

local whitefish

entree choice of

wild salmon

or

liberty farms duck

or

a5 wagyu (\$50 supplement)

chef's selection of dessert

\$155 / \$220 with wine pairing

providence 7 course menu

sashimi

santa barbara spot prawn (seasonal availability)

abalone

local whitefish

entree choice of

wild salmon

or

liberty farms duck

or

a5 wagyu (\$25 supplement)

chef's selection of two desserts

\$185 / \$280 with wine pairing

supplement your dining experience

additional courses, priced per guest

selection of passed hors d'oeuvres

classic warm gougeres, shrimp toast, josephine's clam fritters, crab cakes, buckwheat blinis with smoked salmon, japanese sword squid with chorizo \$10 per selection, up to 1 hour

oysters on the half shell

selection of 3 mignonette, cocktail sauce consommé \$10

golden osetra caviar 1/2 oz per guest, traditional accoutrements market

> white or black truffle risotto (seasonal availability) market

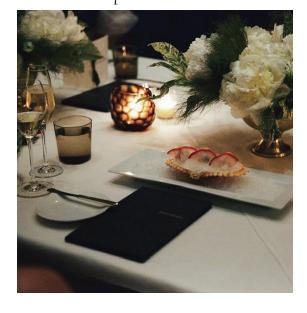
salt-roasted santa barbara spot prawns rosemary, lemon, extra-virgin olive oil (seasonal availability) market

> artisanal cheeses seasonal accompaniments \$25



Contact
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world class dining

The approachable elegance of Providence's dining rooms echoes the cuisine: polished, sophisticated, and reflective of nature. Our event coordinator and our culinary team work closely with you to develop customized menus and wine pairings for any occasion, elisting the formidable resources of Providence's warm and knowledgeable staff.



Two private rooms at Providence regularly accommodate multicourse meals for both leisure and and business gatherings. The Sonoma Room comfortably seats 14 guests and can be closed off for complete privacy. The Cellar Room, offering a view of the wine cellar and all of its treasures, seats up to 20 guests and is wired with state-of-theart AV technology. For large-scale events, Providence is available for a complete buyout with exclusive use of the restaurant.

private dining at providence

With reverence for world-class fish cookery that reinforces the principles of sustainability and seasonality, Providence has set the standard for seafood fine dining on a national level since its debut in Hollywood in 2005.



"First and foremost, what guides us here is sustainability. We only use wild-caught, sustainable products, mostly from American waters, and look to highlight their finest qualities."

-Chef Michael Cimarusti