

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

Alex Girdler
Special Events Coordinator
events@provincencela.com

5955 Melrose Avenue
Los Angeles, CA 90038
323.460.4170
www.provincencela.com



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-the-art 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