



PETIT LOUIS BISTRO

RESTAURANT WEEK

\$35.00 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings
Friday, July 24th – Sunday, August 2nd (No substitutions available)

PREMIERS

SALADE de CONCOMBRES

Cucumber Salad, Red Onion, Radishes, Capers, Dill Crème Fraîche
Muscadet Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2018 3oz.

VICHYSOISE

Chilled Potato & Leek Soup
Alsace, Belle Jardin Blanc de Blancs Brut NV 3oz.

AUBERGINES CROQUANTES

Eggplant Napoléon, Tapenade, Tomato, Chèvre, Pistou
Côtes du Rhône, Domaine Alary "La Grange Daniel" 2018 3oz.

PRINCIPAUX

MAGRET de CANARD

Duck Breast, Local Cherries, Chioggia Beets, Basil, Tapenade, Cherry Gastrique
Beaumes de Venise, Domaine de Fenouillet "Terres Blanches" 2018 6oz.

SALADE NIÇOISE

Grilled Tuna, Haricots Verts, Mesclun, Tomato, Egg, Olives, Red Wine Vinaigrette
Côtes du Rhône, Château de Ruth 2019 6oz.

POULET GRILLÉ

Chicken Breast, Grilled Provençal Vegetables, Baby Arugula, Capers, Basil Aioli
Beaujolais, Pierre-Marie Chermette "Origine VV" 2018 6oz.

DESSERTS

TARTE TATIN à LA PÊCHE

Peach Tarte Tatin, Vanilla Ice Cream, Marcona Almond
Clairette de Die, Carod "Tradition" NV 2oz.

GATEAU SUCCÈS

Meringue Cake, Dark Chocolate Ganache, Chantilly, Chocolate Sauce
Maydie, Château d'Aydie 2015 2oz.



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