



PETIT LOUIS BISTRO
RESTAURANT WEEK

\$40 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings
Friday, July 22nd – Sunday, July 31st (No substitutions available)

PREMIERS

VICHYSOISE

Chilled Potato & Leek Soup
Sommelier Choice TBT (3oz.)

SALADE DE ROQUETTE

Arugla Salad, Cherry Tomatoes, Parmesan Reggiano, Lemon Vinaigrette
Sommelier Choice TBT (3oz.)

SALADE DE CONCOMBRES

Cucumber Salad, Red Onion, Radishes, Capers, Dill Yogurt Vinaigrette
Sommelier Choice TBT (3oz.)

PRINCIPAUX

AGNEAU GRILLÉ

Grilled Lamb Top Round Steak, Pommes Purées, Carrots, Pearl Onions, Persillade
Sommelier Choice TBT (4oz.)

FILET DE MERLU

Pan Seared Hake, Mushroom, Leeks, Beurre Blanc
Sommelier Choice TBT (4oz.)

POULET GRILLÉ

Chicken Breast, Couscous, Zucchini, Roasted Tomatoes, Basil, Mustard Cream Sauce
Sommelier Choice TBT (4oz.)

DESSERTS

MOUSSE AU CHOCOLAT

Chocolate Mousse, Chantilly Cream
Sommelier Choice TBT (2oz.)

GÂTEAU AUX MYRTILLES

Caramel & Blueberry Sponge Cake, Blueberry Compote
Sommelier Choice TBT (2oz.)

