



PETIT LOUIS BISTRO

RESTAURANT WEEK

\$45 (Plus Tax and Gratuity)
Friday, July 19th – Sunday, July 28th (No substitutions available)
All menu items are subject to change according to availability

PREMIERS

VICHYSOISE

Chilled Potato & Leek Soup, Chive Oil

BEIGNETS DE LÉGUMES

Vegetable Beignets, Rouille Sauce

SALADE DE TOMATES

Local Heirloom Tomatoes, Goat Cheese Mousse, Fine Herbs

PRINCIPAUX

GNOCCHI PARISIENNE

Herbed Parisian Gnocchi, Grilled Zucchini, Local Legumes, Parmigiano Reggiano

TRUITE AMANDINE

Rainbow Trout, Almond Brown Butter, Rice Pilaf

SUPRÊME DE VOLAILLE

Grilled Chicken, Couscous, Grilled Zucchini, Chicken Jus

DESSERTS

BAVAROIS AU PÊCHE

Pistacho Sponge, Roasted Peach Compote, Yellow Peach Bavarois,
Thyme Reduction, Vanilla Chantilly

VANILLA CRÈME CARAMEL

Vanilla Bean Caramel Sugar, Vanilla Custard, Lemon Sablee, Meringue Crumbles



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