

PETIT LOUIS

BISTRO

RESTAURANT WEEK

Friday, January 23rd – Sunday, February 1st

\$55 PER PERSON

(Plus Tax and Gratuity)

No substitutions available

All menu items are subject to change according to availability

PREMIERS

SALADE DE BETTERAVES

Roasted Beets, Frisée, Chèvre, Pistachio, Truffle Oil Vinaigrette

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

AUBERGINES CROQUANTES

Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou

PRINCIPAUX

BOEUF BOURGUIGNON

Braised Beef Cheek, Pommes Purées, Lardons
Pearl Onion, Carrots, Mushrooms

BAR RÔTI

Roasted Rockfish, Seasonal Prep

POITRINE DE POULET

Chicken Breast, Brussels Sprouts Lardons
Chanterelle Red Wine Reduction

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Seasonal Vegetables, Reggiano, Saffron Beurre Blanc

DESSERTS

MOUSSE AU CHOCOLAT

Chocolate Mousse, Espresso, Chantilly Cream

TARTE TATIN

Warmed Apple Tart Tatin, Vanilla Bean Ice Cream, Crème Anglaise

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