



PETIT LOUIS BISTRO

RESTAURANT WEEK

\$55 (Plus Tax, Alcohol, and Gratuity) Half Price Bottles TBD
Friday, January 24th – Sunday, February 2nd (No substitutions available)

PREMIERS

VELOUTÉ DE COURGE MUSQUÉE

Roasted Walnuts, Crème Fraîche

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

SALADE DE POMMES ET D'ÉPINARDS

Pink Lady Apples, Spinach, Cider Vinaigrette, Goat Cheese, Crispy Shallots

AUBERGINES CROQUANTES

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

PRINCIPAUX

POITRINE DE POULET

Pommes Puree, Mushroom Madeira Cream Sauce

TRUITE AU BEURRE BLANC

Rainbow Trout, Rice Pilaf, Snow Peas, Capers, Beurre Blanc

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Butternut Squash, Thyme Brown Butter, Parmesan, Beurre Blanc

COLLIER DE PORC BERKSHIRE BRAISÉ

Braised Pork, Lentils, Mirepoix, Baby Carrots, Syrah Reduction Sauce

DESSERTS

GALLETTE AUX MYRTILLES ET CITRON

Vanilla Bean Chantilly, Lemon Anglaise

GÂTEAUX AU COMTE GRIS

Brown Butter Sponge, Earl Grey Infused Cremeaux, Bergamot Glaze

PROFITEROLES

Ice Cream Of The Day, Warm Chocolate Sauce



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Pommes Puree, Mushroom Madeira Cream Sauce

TRUITE AU BEURRE BLANC

Rainbow Trout, Rice Pilaf, Snow Peas, Capers, Beurre Blanc

ASSIETTE VÉGÉTARIENNE

Parisian Gnocchi, Butternut Squash, Thyme Brown Butter, Parmesan, Beurre Blanc

PORC AU VIN

Braised Pork, Lentils, Mirepoix, Baby Carrots, Red Wine Sauce

DESSERTS

GALLETTE AUX MYRTILLES ET CITRON

Vanilla Bean Chantilly, Lemon Anglaise

GÂTEAUX AU COMTE GRIS

Brown Butter Sponge, Earl Grey Infused Cremeaux, Bergamot Glaze

PROFITEROLES

Ice Cream Of The Day, Warm Chocolate Sauce

