

PETIT LOUIS BISTRO

RESTAURANT WEEK

\$35.00 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings
Friday, September 18th to September 27th (No substitutions available)

PREMIERS

SALADE DE BETTERAVES

Beet Salad, Chèvre, Honey Crisp Apple, Toasted Hazelnuts, Cider Vinaigrette
Muscadet Côtes de Grandlieu Sur Lie, Château de la Grange "La Berrière" 2019 3oz.

VELOUTÉ DE COURGE

Butternut Squash Velouté, Brioche Crouton, Persillade
Riesling, Sipp Mack "Tradition" 2017 3oz

SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette
Alsace, Belle Jardin Blanc de Blancs Brut NV 3oz.

PRINCIPAUX

TRUITE AMANDINE

Rainbow Trout, Almond Brown Butter, Rice Pilaf
Chablis, Jean-Marc Brocard "Sainte Claire" 2019 6oz.

SURLONGE D'AGNEAU

Grilled Lamb Sirloin, Picholine Olives, Pommes Frites, Aioli
Baumes de Venise, Domaine de Fenouillet "Terres Blanches" 2018 6oz.

SAUMON RÔTI

Roasted Scottish Salmon, Olive Oil Crushed Potatoes, Piperade
Touraine, Domaine Bellevue Rosé 2019

DESSERTS

PARIS BREST AUX FRUITS

Paris Brest, Seasonal Fruit, Chantilly
Clairette de Die, Carod "Tradition" NV 2oz.

GÂTEAU AUX NOISETTES

Hazlenut Cake, Chantilly
Maydie, Château d'Aydie 2015 2oz.

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