

# PETIT LOUIS BISTRO

## RESTAURANT WEEK

\$35.00 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings  
Friday, July 23rd to August 1st (No substitutions available)

### PREMIERS

#### SALADE DE TOMATE

Local Heirloom Tomato Salad, Mache, Chèvre, Tarragon Vinaigrette  
Côteaux Varois en Provence, Château Routas 2020 (Rosé 3oz.)

#### VELOUTÉ FROID DE CAROTTE

Chilled Carrot & Ginger Soup, Basil Oil  
Riesling, Sipp Mack "Tradition" 2017 (White 3oz.)

### PRINCIPAUX

#### CONFIT DE CANARD

Duck Leg Confit, Peaches, Spinach, Mustard Reduction  
Bordeaux Supérieur, Cru Monplaisir 2019 (Red 6oz.)

#### SAUMON RÔTI

Pan Roasted Salmon Meunière, Lemon Caper Brown Butter,  
Roasted Local Potatoes, Haricots Verts  
Chablis, Jean-Marc Brocard "Sainte Claire" 2019 (White 6oz.)

#### EPAULE D'AGNEAU BRAISÉE

Honey & Dijon Braised Lamb Shoulder,  
Pommes Purées, Pearl Onions, Mushrooms, Lardons  
Côtes du Rhône-Villages, Mas de Boislaizon, "Cuvée de Louis" 2017 (Red 6oz.)

### DESSERTS

#### TARTE AUX FRUITS DE SAISON

Seasonal Fruit Tart  
Muscat de Beaumes de Venise, Domaine de Durban 2016 (Sweet White 2oz.)

#### GÂTEAU AU CHOCOLAT

Chocolate Cake, Caramel Sauce, Chocolate Pearls  
Maydie, Château d'Aydie 2015 (Sweet Red 2oz.)

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