



# PETIT LOUIS BISTRO

## RESTAURANT WEEK

\$35 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings

Friday, July 28th – Sunday, August 6th

### PREMIER

#### VICHYSOISE

Chilled Potato & Leek Soup

*Côtes du Rhône Blanc, Château Beauchene "Grande Reserve" 2016 3oz.*

#### AUBERGINES CROQUANTES

Eggplant Napoléon, Tapenade, Tomato, Chèvre, Pistou

*Pic Saint-Loup, Château de Lancyre 2016 (Rosé) 3oz.*

#### SALADE VERTE

Mesclun Greens, Reggiano, Red Wine Vinaigrette

*Crémant d'Alsace, Willm "Blanc de Blancs" Brut NV 3oz.*

### PRINCIPAL

#### SAUMON GRILLÉ

Grilled Salmon, Piperade, Bayonne Ham, Cherry Tomatoes

*Mâcon-Solutré-Pouilly, Domaine Romanin 2014 6oz.*

#### LONGE D'AGNEAU GRILLÉE

Lamb Tenderloin, Zucchini, Pommes Pailles, Curry Mayonnaise

*Lirac, Alain Jaume "Domaine du Clos de Sixte" 2014 6oz.*

#### MAGRET DE CANARD

Duck Breast, Pommes Fondantes, Spinach, Grilled Peaches, Mustard Reduction

*Bourgogne Rouge, Thevenet & Fils, Bussières "Les Clos" 2015 6oz*

### DESSERT

#### TARTE A LA NOUGATINE ET AU CHOCOLAT

Chocolate Nougatine Tart, Hazelnut Brittle,  
White Chocolate Whipping Cream, Caramel Sauce

*Banyuls, La Tour Vieille "Reserva" NV 2oz.*

#### BAVAROIS AUX FRUITS ROUGES

Mixed Berry Bavarian Cream, Strawberry Compote

*Clairette de Die, Carod "Tradition" NV 2oz.*

