

PETIT LOUIS BISTRO

RESTAURANT WEEK

\$35 (Plus Tax, Alcohol, and Gratuity) \$19.00 for Wine Pairings
Friday, July 27th – Sunday, August 5th

—→ PREMIERS ←—

VICHYSOISE

Chilled Potato & Leek Soup
Côtes du Rhône Blanc, E. Guigal 2016 3oz.

AUBERGINES CROQUANTES

Eggplant Napoléon, Tapenade, Tomato, Chèvre, Pistou
Corbières Blanc, Spencer La Pujade "La P'tit Envie" 2015 3oz.

SALADE DE CONCOMBRES

Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche
Coteaux d'Aix-en-Provence, Commanderie de la Bergemone 2017 (Rosé) 3oz

—→ PRINCIPAUX ←—

SAUMON GRILLÉ

Scottish Salmon, Pommes Purée, Spinach, Sorrel Cream Sauce
Chablis, William Fevre "Champs Royaux" 2016 6oz.

POULET GRILLÉ

Chicken Breast, Fingerling Potato, Grilled Red Onion, Grilled Zucchini, Pistou
Patrimoine Rouge, Domaine Giacometti "Crus des Agriates" 2015 6oz.

MAGRET DE CANARD

Duck Breast, Spinach, Beets, Baby Carrots, Huckleberry Compote
Côtes du Rhône Villages Rouge, Mas de Boislaizon "Cuvée de Louis" 2015 6oz

—→ DESSERTS ←—

TARTELETTE AUX PÊCHES

Peach Almond Tartelette, Buckwheat Oat Crumble, Crème Anglaise
Muscat de Beaumes de Venise, Domaine Durban 2014 2oz.

MOUSSE AU CHOCOLAT BLANC

White Chocolate Mousse & Cherry, Chocolate Crumble, Cherry Coulis
Pineau des Charentes, Maison Prunier NV 2oz.