



PETIT LOUIS BISTRO



PRIX FIXE

\$29 PER PERSON

VELOUTÉ DE CHOU-FLEUR

Cauliflower Soup, Fresh White Truffle Oil...\$10

FAUX FILET D'AGNEAU GRILLÉ

Grilled Lamb Sirloin, Brussels Sprouts,
Oyster & Button Mushrooms, Red Wine Reduction...\$28

TARTE À L'ORANGE SANGUINE

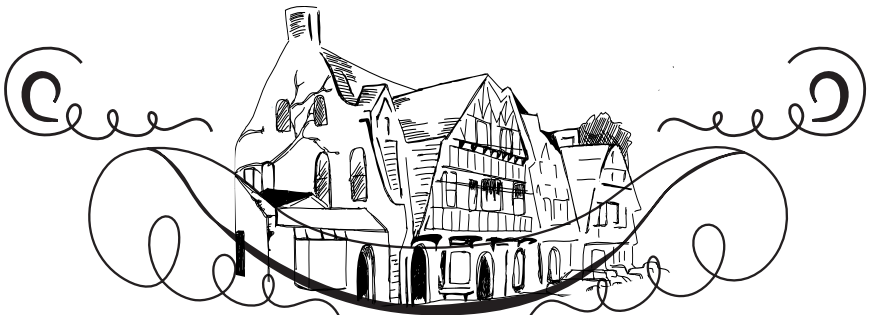
Blood Orange Diplomat Tart, Pistachio Crumble...\$9



SUGGESTED WINE PAIRING
CÔTES DU RHÔNE ROUGE

All bottles of wine in this style will be half price
with the order of one full menu.

(No substitutions available for this menu)





hors d'oeuvres

SALADE DE LENTILLES Warm Lentils Salad, Duck Confit, Frisée, Sherry Vinaigrette.....	14
PÂTÉ MAISON House-Made Pâté, Pistachio, Pickled Onion, Grilled Baguette.....	13
SOUPE à L'OIGNON GRATINÉE Louis' Famous Onion Soup.....	12
SALADE VERTE Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	10
MOULES aux FINES HERBES Mussels, Roasted Tomato, Garlic, Fines Herbes Butter.....	14
AUBERGINES CROQUANTES Eggplant Napoléon, Niçoise Olive Tapenade, Tomato, Chèvre, Pistou.....	10
BEIGNETS de CREVETTES Shrimp & Butternut Squash Beignets, Saffron Aioli.....	14
FRISÉE aux LARDONS Frisée, Poached Egg, Lardons, Dijon Vinaigrette.....	14
GRAVLAX House Cured Salmon, Lemon, Capers, Chives, Crème Fraîche, Grilled Baguette.....	14
TERRINE à la mode LANDAISE Foie Gras Terrine, Grilled Baguette.....	21
SALADE de CONCOMBRES Cucumber Salad, Red Onion, Radishes, Capers, Upland Cress, Dill Crème Fraîche....	12
SALADE DE BETTERAVES Beets, Honeycrisp Apples, Chèvre, Frisée, Dijon Vinaigrette.....	12
ESCARGOTS de BOURGOGNE Snails, Fresh Herb Butter, Garlic.....	13
RIS D'AGNEAU GRILLÉS Grilled Lamb Sweetbreads, Persillade, Sweet Potato Purée.....	15

principaux

POULET à L'ESTRAGON (serves two) Whole Roasted Chicken, Pommes Frites.....	56
FILET MIGNON Filet Mignon, Truffle Pomme Purée, Haricots Verts, Cognac Cream Sauce.....	34
POULET GRILLÉ Chicken Breast, Bussels Sprouts, Aligot Potatoes, Whole Grain Mustard Reduction Sauce..	26
AILE DE RAIE RÔTIE Pan Roasted Skate, Spinach, Brioche Crouton, Lime, Caper Brown Butter.....	26
CONFIT de CANARD Duck Confit, Pommes Lyonnaise, Reduction Sauce.....	27
SAUMON GRILLÉ Scottish Salmon, Pommes Purées, Spinach, Beurre Rouge.....	28
GIGOT D'AGNEAU Grilled Lamb Steak, Pommes Frites, Red Wine Shallot Butter.....	28
CREVETTES GRILLÉES Grilled Shrimp, Merguez, Roasted Cauliflower, Sweet Potato Purée, Marcona Almond.	28
MAGRET de CANARD Duck Breast, Red Wine Braised Lentils, Spinach, Seared Foie Gras.....	29
TRUITE AMANDINE Rainbow Trout, Almond Brown Butter, Rice Pilaf.....	24
STEAK FRITES New York Strip, Beurre Maître d'Hôtel, Pommes Frites.....	30
SALADE de SAUMON Salmon, Baby Kale, Radishes, Beets, Honeycrisp Apples, Parmesan Vinaigrette.....	18
CROQUE-MONSIEUR Brioche, Madrange Ham, Gruyère, Pommes Frites.....	16
OMELETTE du JOUR Mesclun Greens, Reggiano, Red Wine Vinaigrette.....	15
QUICHE LORRAINE Bacon, Gruyère, Mesclun Greens.....	15

suppléments

Riz Pilaf...4 / Champignons...5 / Epinards...6

Pommes Frites...6 / Haricots Verts...6 / Pommes Purées...6

OOH LA LA! SUNDAY BRUNCH

We invite you to join us on Sundays

for Brunch 10:30 am to 2:00 pm

see the Maître d'Hôtel to reserve your table

RESTAURATEURS: Tony Foreman and Cindy Wolf

CHEF de CUISINE: Christopher Scanga

A Gratuity of 19% is suggested to parties larger than 7.

For Substitutions & Custom Preparations please add \$1 per dish.

We fry in 100% peanut oil.