

MENU

*\$150 per person. 21+ only. Choice of one per category.
Menu available for \$95 on our patio (without shows and performances)*

AMUSE BOUCHE AND CHAMPAGNE

Roasted escargot, asparagus cream, garlic foam

Fried hazelnut tofu, asparagus cream, garlic foam (v)

APPETIZER

Duck gravlax, grilled corn salad, espelette oil

Scallops and baby zucchini carpaccio, labne, caviar, carrot oil

Bone marrow, grilled baguette, truffle butter

Asparagus and English peas gazpacho, coconut foam (v)

MAIN

Smoked lobster, baby leeks, roasted gemstone potatoes

Filet de boeuf rôti, slow roasted tenderloin, spinach, truffle, perigourdine sauce

Duck breast, rhubarb confit, parsnip purée, honey rhubarb sauce

Lentil risotto, mushrooms, peas, mint, aged balsamic (v)

DESSERT

Pina colada tart, coconut mousse, toasted coconut

White chocolate lava cake, passion fruit ice cream

Raspberry Entremet Cake

Chocolate Mousse, passion fruit chutney (v)

ADD ONS

Cognac Flambéed Truffle Pasta (\$85)

Caviar Ossetra (10oz \$120 / 20oz \$220)

Warm 1/2 baguette and butter (\$7)

LE PETIT PARIS

· LOS ANGELES ·

*Sales tax & gratuity are not included in the prix-fixe menu. An automatic gratuity of 20% will be added to the bill.
Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases for our dedicated staff.*