

CHRISTMAS *in Paris*

\$85/pp • Choice of one per category

AMUSE BOUCHE

Mushroom Croustis white mole

STARTERS

Smoked Tuna Tataki Tosazu dressing, negi salad

Pan Seared Scallops artichoke mash, artichoke chips, mimosa foam, pink peppercorn

Veal Carpaccio fried oysters, truffle ponzu, capers, arugula

Butternut Squash Velouté (V) hazelnut toast, coconut chantilly

ENTRÉES

Baked Ham lavender honey glaze, celery root purée

Lobster and Porcini Ravioli lobster stock, brown butter

Beef Filet truffle mash, béarnaise sauce

Roasted Beets (V) potato chantilly, rosemary, garlic, roasted onion juice.

DESSERTS

Youle Log vanilla, chocolate, meringue, chestnuts

Berries Pavlova strawberry sorbet, vanilla meringue

Millefeuille (V) chocolate mousse, raspberries, hazelnut pralines

LE PETIT PARIS
· LOS ANGELES ·

SALES TAX & GRATUITY ARE NOT INCLUDED IN THE PRIX-FIX 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.



CHRISTMAS *in Paris*

Kids Menu (under 10) • \$45/pp

AMUSE BOUCHE

Mushroom Crousesqui white mole

STARTER

Ham and Cheese Croquettes tomato sauce

ENTRÉE

Glazed Ham mash potatoes, steamed broccoli

DESSERTS

choice of one

Youle Log vanilla, chocolate, meringue, chestnuts

Ice Cream vanilla, chocolate ganache, strawberry sauce



ADD ONS FOR THE TABLE

Cognac Flambéed Truffle Pasta \$85

Caviar Ossetra 1oz \$120 / 2oz \$220

Warm 1/2 baguette and butter \$8

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