

LE PETIT PARIS

LOS ANGELES

Christmas Eve

Tuesday, December 24th

Dinner menu \$85

AMUSE-BOUCHE

choose 1 item for each category

APPETIZERS

Coconut crusted scallops

gingerbread, spicy mango chutney, almond foam, beef jus

King crab tartare & chervil panna cotta

watermelon radish, green apple, lemon combava

Butternut squash creamy soup

Bresaola, sautéed mushrooms, chantilly & fresh black truffle

ENTRÉES

Roasted cod & pumpkin tortellini

cinnamon & pumpkin purée, sage foam

Slow cooked veal & black truffle potato gratin

Morel mushrooms in a creamy sauce, fresh black truffle

Turkey and mushroom ballotine

celery root purée, toasted hazelnuts, black truffle, mushroom sauce

DESSERTS

Bûche de Noël

Christmas log, shortbread, almond Dacquoise, vanilla cream,
cherry jam, crispy poppy seeds

Pavlova Tree

Hazelnut shortbread, holiday spice cream, meringue, orange whipped cream,
raspberry coulis

EXECUTIVE CHEF MATTHIEU AUDINOT
EXECUTIVE PASTRY CHEF SYLVAIN FOND

Sales tax & gratuity are not included in the pre-fix menu price.
Surcharge of 4% added to all checks to help cover increased costs and minimum wage increases
for our dedicated staff.

LE PETIT PARIS

LOS ANGELES

Christmas Eve

Tuesday, December 24th

Children under 10 \$35

AMUSE-BOUCHE

APPETIZERS

Homemade paté terrine with pistachio, cornichons and baguette
or

Deviled eggs & avocado cream

ENTRÉES

Turkey and mushrooms ballotine, potato gratin
or

Roasted salmon, pumpkin purée & green beans

DESSERTS

Bûche de Noël

Christmas log, shortbread, almond Dacquoise, vanilla cream, cherry jam,
crispy poppy seeds, ice cream
or

2 scoops of ice cream
strawberry, vanilla or chocolate

EXECUTIVE CHEF MATTHIEU AUDINOT
EXECUTIVE PASTRY CHEF SYLVAIN FOND

Sales tax & gratuity are not included in the pre-fix menu price.
Surcharge of 4% added to all checks to help cover increased costs and minimum wage
increases for our dedicated staff.