LE PETIT PARIS

· LOS ANGELES

Nothers Day

CELEBRATE MOM WITH A TASTE OF PARIS

SUNDAY, MAY 11TH 11AM - 8:30PM







CHOICE OF ONE PER CATEGORY - \$79.00 PER PERSON

AMUSE BOUCHE

TRUFFLE PARMESAN TARTLET

APPETIZER

ARTICHOKE VELOUTÉ V

sunchoke chips, olive oil, sea salt, tarragon

CRAB GALETTES

pickled fennel, remoulade sauce

STEAK TARTARE

Nebraska tenderloin, egg mimosa

BURRATA & TOMATOES

heirloom tomatoes, pesto sauce, basil, aged balsamic

MAIN COURSE

GNOCCHI WITH POACHED LOBSTER

mama rosa bisque, shaved parmesan, basil

TRUFFLE ASPARAGUS RISOTTO V

coconut cream, asparagus, fresh black truffles

DUCK LEG CONFIT

roasted artichoke, duck ju, pomegranate glaze

BEEF BOURGUIGNON

pomme purée, caramelized carrots, bordelaise sauce

DESSERT

BLUEBERRY EARL GREY TART V

fresh blueberries, whipped coconut, earl grey tea gel

RASBERRY CRÈME BRÛLEE

GERMAN CHOCOLATE CAKE

chocolate mousse, coconut filling, quinola chips

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 FOR OUR DEDICATED STAFF.

MOTHER'S DAY Menu

ADD ONS

WARM 1/2 BAGUETTE \$8.00

Isigny Normandie butter, fleur de sel

COGNAC FLAMBÉED TRUFFLE PASTA \$85.00

made in a wheel of parmesan cheese tableside

CAVIAR OSSETRA \$120 / \$220

blinis, red onions, egg, chives, crème fraiche loz / 2oz

KIDS MENU

\$39.00 PER CHILD UNDER 10

HAM & CHEESE CROQUETTES

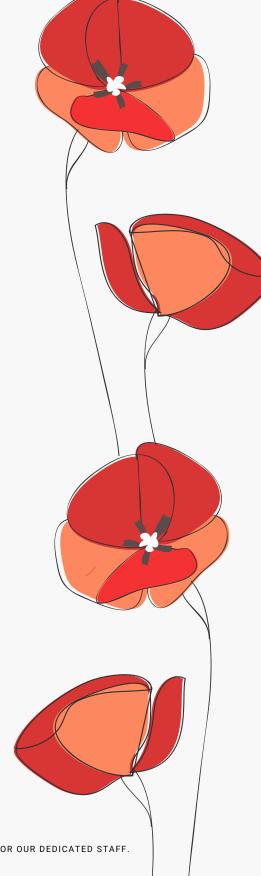
remoulade sauce

CHICKEN MILANESE

mash potatoes, gravy, Parmesan cheese

2 SCOOPS ICE CREAM

vanilla, chocolate



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