

LE MAGNIFIQUE COUNTDOWN TO 2025

TUESDAY, DECEMBER 31ST

SECOND SEATING 8.30PM - 10.30PM - FIVE COURSE MENU
TABLE SEATING \$199 PER PERSON | BAR SEATING \$169 PER PERSON
CHOICE OF ONE PER CATEGORY

FIRST COURSE

AMUSE BOUCHE

Salmon Gravlax & Caviar

SECOND COURSE

SEA BASS TARTARE

Caviar, lemon juice, olive oil, chives

SUNCHOKE VELOUTÉ

French black truffle

THIRD COURSE

SCALLOP RISOTTO

French black truffle, asparagus

FOURTH COURSE

FILET MIGNON

Potato gratin, French black truffle, red wine sauce

ROASTED SEA BASS

Celery purée, truffle beurre blanc sauce

FIVE COURSE

OPERA CAKE

Sponge Cake, coffee, chocolate ganache

PAVLOVA

Exotic fruits, vanilla cream, meringue

WINE PAIRING

5 WINE GLASSES SELECTED BY OUR SOMMELIER \$115

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.

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ADD ONS

WARM 1/2 BAGUETTE \$9.00

Salted butter 'Maison Bordier'

CAVIAR OSSETRA 1oz \$120

Blinis, shallots, egg mimosa, chives, crème fraîche

COGNAC FLAMBÉED TRUFFLE FRESH PASTA \$85

Made in a wheel of Parmesan cheese tableside

2025

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