

LE MAGNIFIQUE COUNTDOWN TO 2025

TUESDAY, DECEMBER 31ST

FIRST SEATING 4.30PM - 6.30PM
FOUR COURSE MENU \$99 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

FILET MIGNON

Potato gratin, French black truffle, red wine sauce

ROASTED SEA BASS

Celery purée, truffle beurre blanc sauce

FOURTH COURSE

OPERA CAKE

Sponge Cake, coffee, chocolate ganache

PAVLOVA

Exotic fruits, vanilla cream, meringue

WINE PAIRING

4 WINE GLASSES SELECTED BY OUR SOMMELIER \$95

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.

LE MAGNIFIQUE COUNTDOWN TO 2025

TUESDAY, DECEMBER 31ST

FIRST SEATING 4.30PM - 6.30PM

KIDS MENU (UNDER 10) - \$50

APPETIZER

HAM & CHEESE CHOUX

ENTRÉE

ORGANIC CHICKEN BREAST & MASHED POTATOES

DESSERT

CHOCOLATE TART & VANILLA CREAM

or

VANILLA & CHOCOLATE GELATO

ADD ONS

WARM 1/2 BAGUETTE \$9.00

Salted butter 'Maison Bordier'

CAVIAR OSSETRA 1oz \$120

Blinis, shallots, egg mimosa, chives, crème fraiche

COGNAC FLAMBÉED TRUFFLE FRESH PASTA \$85

Made in a wheel of Parmesan cheese tableside

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