

# 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)

## 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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