

Christmas à la Parisienne



Christmas Eve Menu

5PM - 10PM • \$79 PER PERSON CHOICE OF ONE PER CATEGORY

- AMUSE-BOUCHE
 TRUFFLE CROQUE
- FIRST COURSE

CHESTNUT VELOUTÉ (V)
BLACK TRUFFLE, WHIPPED COCONUT CREAM, CROUTONS

SEA BASS TARTARE
COCONUT CREAM, PASSION FRUIT, CILANTRO, QUINOA CHIPS

GOAT CHEESE SALAD FRISÉE, CRISPY LARDONS, TOMATO CONFIT, ROASTED ALMONDS, GRAPES, FRENCH VINAIGRETTE

STEAK TARTARE À LA PARISIENNE HAND CUT FILET MIGNON, MUSTARD CAVIAR, POTATO CHIPS

SECOND COURSE

ORGANIC TRUFFLE CHICKEN BREAST MOREL SAUCE, BLACK TRUFFLE, POMME PURÉE

TRUFFLE SCALLOP RISOTTO (V OPTIONAL*)
ASPARAGUS. FRESH BLACK TRUFFLE

BEEF BOURGUIGNON
BEEF CHEEKS, CARROTS, TURNIP, POMME PURÉE

SEA BASS FILET SUNCHOKE PURÉE, BEURRE BLANC SAUCE

THIRD COURSE

BÛCHE DE NOËL Chocolate Yule log, hazelnut*, caramel, vanilla cream

TARTE TATIN APPLE TART, VANILLA CRÈME FRAICHE

POACHED PEAR "FAÇON BELLE HÉLÈNE" CHOCOLATE SAUCE, VANILLA CREAM

SORBETS (V)
PASSION FRUIT, LEMON, MANGO

LE PETIT PARIS

Happy Holidays x



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Christmas Eve Kids Menu

\$39 PER CHILDREN UNDER 10

APPETIZER

DEVILED EGG

ENTRÉE

ORGANIC CHICKEN BREAST & MASHED POTATOES

DESSERT

BÛCHE DE NOËL Chocolate Cake, hazelnut*, caramel, vanilla cream

O R

ICE CREAM
VANILLA & CHOCOLATE GELATO

ADD ONS

WARM 1/2 BAGUETTE \$9.00 SALTED BUTTER 'MAISON BORDIER'

CAVIAR OSSETRA 10Z \$120 BLINIS, SHALLOTS, EGG MIMOSA, CHIVES, CRÈME FRAICHE

COGNAC FLAMBÉED TRUFFLE FRESH PASTA \$85 MADE IN A WHEEL OF PARMESAN CHEESE TABLESIDE

GRILLED ASPARAGUS \$16

FRENCH FRIES \$10

TRUFFLE FRENCH FRIES \$18

LE PETIT PARIS

Happy Hofidays x