

DINNER MENU

Available for Takeout or Enjoy Through
In-Room Private Dining

TO START

COLD

BURRATA \$25

HEIRLOOM TOMATO, ROASTED APRICOT, BURNT HONEY VINAIGRETTE (V)

KALE SALAD \$19

KALE, ROMAINE, LIME AND ANCHOVY DRESSING, SUN-BLUSHED TOMATO, PARMESAN, CROUTON

HOT

PISTOU SOUP \$15

SUMMER SEASON'S VEGETABLES, BASIL PESTO, PARMESAN (V)

CRISP CALAMARI \$22

CILANTRO, SCHIMI PEPPER, SMOKED SEA SALT, TAMARIND SAUCE

SCALLOPS A LA PLANCHA \$26

CELERIAC PUREE, CAULIFLOWER COUS COUS, PRESERVED LEMON

SIDES

HERB FINGERLING POTATO \$11

CHARRED BROCCOLINI \$12

FRENCH FRIES \$9

HEIRLOOM TOMATOES \$11

BUTTERED BEANS \$11

POTATO PUREE \$11

MAINS

BRANZINO \$39

WILD RICE, PEA & MINT PUREE, PRESERVED LEMON, KALE

STEELHEAD TROUT \$36

SWISS CHARD, BRAISED FENNEL, FARO RISOTTO

WAGYU STEAK BAVETTE \$65

SNAKE RIVER FARMS BEEF, PARSLEY AND GARLIC FINGERLING POTATO, SHALLOT AND MUSTARD SAUCE

USDA PRIME COWBOY STEAK \$68

16 OZ BEEF BONE IN RIB, GRILLED ASPARAGUS, SAUCE BEARNAISE, TRUFFLED PARMESAN FRIES

WAGYU BURGER \$32

SNAKE RIVER FARM BEEF, APPLEWOOD CHEESE, TRUFFLE AIOLI, BUTTER LETTUCE, RED ONION MARMALADE, BRIOCHE

CASARECCE CAPRESE \$22

BRAISED TOMATO, EXTRA VIRGIN OLIVE OIL, BASIL, BOCCONCINI (V)

WHOLE ORGANIC TRUFFLE CHICKEN \$75

TO SHARE

SERVED TWO WAYS, WILD GARLIC, TRUFFLE JUS

DESSERTS

THE KING'S CAKE \$34 (TO SHARE)

13 LAYER CHOCOLATE CAKE, 64% GUAYQUIL CHOCOLATE SAUCE

MIDNIGHT BLOSSOM TEA CHEESECAKE \$15

STRAWBERRY COMPOTE, GRAND MARNIER CHANTILLY

DARK CHOCOLATE AND TONKA MOUSSE (GF) \$15

CHOCOLATE CRUMBLE, HAZELNUT DACQUOISE



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