

## HOLIDAY DINNER MENU

*December 24th and 25th*

*Three Course Menu*

*\$135 per person*

### FIRST COURSE

- choice of -

#### Lobster & Burrata

artichoke, caviar

#### Truffle Sunchoke Velouté

candied pumpkin, umami gastrique

#### Steak Tartare

salsa, black garlic aioli, pickled shemiji, grilled sourdough

#### Chicory Herbs Salad

confit butternut squash, shaved fennel, goat's cheese,  
spiced pumpkin seed, green goddess

### ENTRÉE

- choice of -

#### Black Cod

roasted sunchokes, swiss chard, americaine sauce

#### 7oz Beef Tenderloin

squash puree, candied carrots, wild mushroom, truffle jus

#### Lemon Saffron Risotto

crispy parsnip, sweet peas, parmesan, pea shoot

### LOUIX LOUIS SIGNATURES

*Supplement Charge*

#### Roasted Truffle Chicken (for two)

\$25 per guest

served two ways, charred brocolini, truffle jus

#### Wagyu Bavette (for one)

\$35 per guest

green beans, roasted fingerling, persillade, red wine jus

### DESSERT

- choice of -

#### Mont Blanc

chestnut, hazelnut dacquoise, vanilla cream

#### Bûche de Noël

bahibe praline mousse, red currants

#### Eggnog Orellys Cheesecake

speculoos crumble, dark rum chantilly

#### The King's Cake

thirteen layer chocolate cake slice, 64% guayaquil  
ganache, vanilla ice cream, chocolate sauce

**\$35 supplement for two**