



THE ORIGINAL HOUSE OF CELEBRATION



CHRISTMAS DINNER

*\$175 per guest**



AMUSE BOUCHE

chef's seasonal selection

FIRST COURSE

choice of

Wagyu Carpaccio
*pickle mushroom, arugula, parmesan,
fresh périgord truffle*

or

Provençal Grilled Shrimp
garlic butter, ratatouille, winter greens

or

Poached Pear & Gorgonzola tartin,
whipped gorgonzola, cima di rapa

SECOND COURSE

choice of

Canadian Lobster
half lobster, squid ink pasta, sauce americane

or

Beef Duo
*AAA tenderloin, wagyu short rib,
boulangère potatoes, sauce périgueux*

or

Mushroom Pithivier
*braised leek, mushroom bisque,
baby root vegetable*

DESSERT

choice of

Bûche de Noël
chocolate sponge, dark chocolate ganache, tonka mascarpone cream, pistachio cake

or

Baked Alaska
roasted chestnut cake, rosemary fernet ice cream, ivoire white chocolate, toasted meringue

LOUIX LOUIS SIGNATURES

The King's Cake
*thirteen-layer chocolate cake, hazelnut-chocolate buttercream, vanilla ice cream,
chocolate sauce ~ 25*

Kaluga Caviar
traditional accouterments, blinis ~ 175

Charcuterie & Cheese Board
*selection of local & international cheese,
cured meats & artisan crackers ~ 35 per guest*

* Gratuity & taxes not included