

P'tit Louis

BISTRO

VALENTINES DINNER SPECIAL

Call 505-314-1110 for Reservations

Prix Fixe Menu, 4 Courses \$65 pp, includes a glass of Champagne or Wine

Wednesday, February 14, 2018



AMOUSE BOUCHE

Fig Canapé – sliced fig with roasted pine nuts on puff pastry

HORS D'OEUVRE

Huitres Rockefeller – oysters on the half shell with spinach and Hollandaise

Or

Salade Lyonnaise – frisee tossed in a plum vinaigrette with bacon lardons and a poached egg

LES ENTRÉES

Châteaubriand

Tenderloin beef with roasted potatoes and poached pear

Or

Cordon Bleu de Poulet Maison

Chicken breast stuffed with baked ham and brie, served with roasted baby artichokes

Or

Coeurs et Fruits De Mer

Heart-shaped pasta tossed in a velvety saffron cream with luscious seafood selections

LES DESSERTS

Tarte à la Grenade – pomegranate and lemon custard tart

Or

Mousse De Velours Rouge – red velvet mousse