

Louis Vuitton Culinary Journey

NEW YORK

amuse bouche

first course

choice of

CEVICHE "NOMADE"

yellowfin tuna, yuzu ponzu, avocado,
leche de tigre

❖ **CRAB 'LOUIS'**

avocado, pastoral herbs, tomato passato

❖ **MONOGRAM FLOWER RAVIOLI**

maitake mushrooms, black truffle emulsion

second course

choice of

BLACK BASS

steamed boy choy, bouillon 'al verde'

❖ **CHICKEN**

voyage sauce, foie gras tartlet, bok choy

❖ **FILET MIGNON DE BŒUF**

jus de vin rouge, confit carrot, bone marrow

dessert

choice of

❖ **VANILLA DREAM**

textures of vanilla beans, caramelized
milk jam, almond croustillants

❖ **CHOCOLATE MONOGRAM**

chocolate biscuit, 70% chocolate
crèmeux, chocolate ganache

❖ **HAZELNUT FLOWER**

hazelnut ganache, tender praline,
fleur de sel

MANDARIN CHEESECAKE

cheesecake mousse, olive oil biscuit,
Mandarin jam, Mandarin ice cream

mignardise