

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 RAVIOLI

swiss chard, ricotta, seasonal mushrooms,
parmesan emulsion

second course

choice of

HALIBUT 'MAISON RIVIERA'

heirloom tomatoes, zucchini,
artichoke, preserved lemon,
saffron red bell pepper coulis

✦ 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

PEACH VACHERIN

yogurt meringue, peach compote,
Fontainebleau, peach sorbet,
sparkling wine jus

mignardise