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
black truffle, butternut squash,
roasted hazelnut, aged Parmesan emulsion

second course
choice of

ATLANTIC HALIBUT
manila clams, shellfish emulsion,
bergamot hollandaise

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
crémeux, chocolate ganache

HAZELNUT FLOWER
hazelnut ganache, tender praline,
fleur de sel

VACHERIN 'NOMADE'
COCO & ANANAS
coconut meringue, roasted pineapple,
Fontainebleau cream, pineapple-vanilla,
confiture, coconut ice cream, pineapple jus

mignardise

Louis Vuitton Signature *Vegan*