

# It's not too late to celebrate the holidays at Le Petit Paris in Downtown LA

*LE PETIT PARIS LOS ANGELES CELEBRATES THE HOLIDAY SEASON WITH FESTIVE MENUS FOR CHRISTMAS AND NEW YEAR'S EVE/DAY AND A VARIETY OF NEW EXPERIENCES TO DISCOVER.*

LOS ANGELES, CA, USA, December 21, 2018 /EINPresswire.com/ -- LE PETIT PARIS LOS ANGELES CELEBRATES THE HOLIDAY SEASON WITH FESTIVE MENUS FOR CHRISTMAS AND NEW YEAR'S EVE/DAY AND A VARIETY OF NEW EXPERIENCES FROM THE NEW EXECUTIVE CHEF TEAM.



**WHAT:** Le Petit Paris, the most talked about French brasserie in downtown Los Angeles, will be celebrating the holidays in style with a series of festive new dinner experiences brought to you by their new executive chef team. Executive Chef Matthieu Audinot and Executive Pastry Chef Sylvain Fond have been collaborating with owners Fanny and David Rolland for the past few weeks to create an extraordinary new experience for lunch, dinner, and amazing special menus for Christmas and new year's eve/days. In addition to the holiday programming, Le Petit Paris has now opened its brand new takeaway extension La Boutique Café. The restaurant gift shop now offers a full sandwiches, pastries, hot and cold drinks, as well as the restaurant specialties to go.



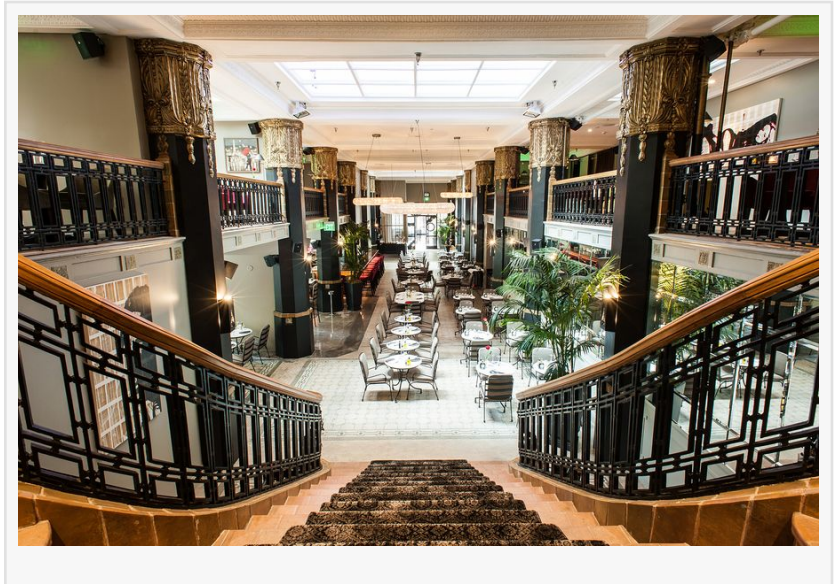
## EVENTS & ACTIVITIES:

### • CHRISTMAS EVE/DAY:

On Christmas Eve Le Petit Paris will offer an elegant three-course prix-fixe dinner created by Executive Chef Matthieu Audinot and Pastry Chef Sylvain Fond. Dinner menu highlights include Truffle Duck Foie Gras Terrine with homemade truffle brioche, 'Bouchée à la Reine', sweetbread, mushrooms, poultry creamy sauce, Scallops marinated in Cognac, vanilla, Sunchoke purée, Filet Mignon, homemade truffle gnocchi, creamy wine sauce, Turkey stuffed with mushrooms, truffle celery purée, carrots, turnips, duck foie gras sauce, Monkfish wrapped with bacon, salsify, Black

Trumpet mushrooms, chestnuts, veal juice, Black Forest and a Christmas Scents for dessert.

On Christmas Day, Le Petit Paris will be open for brunch and dinner. Guests will enjoy the restaurant acclaimed buffet brunch, including house-made pastries, and the restaurant's regular dinner menu, which features delectable dishes such as Sea Bass Ceviche Marinated with Lime, Cilantro, Tomatoes and Avocado; Flambéed Truffle Pasta in a Parmesan Cheese Wheel; Crispy Duck Breast with Fresh Berry Sauce and Polenta Fries; and Rack of Lamb Roasted with Thyme Green Beans & Mashed Potatoes.



Hours:

Christmas Eve— Dinner: 4:00pm – 10:00pm

Christmas Day— Brunch: 10:30am – 2:45pm; Dinner: 4:00pm – 10:00pm

Pricing:

Christmas Eve— Dinner: \$85 per person

Christmas Day— Buffet Brunch: \$69 per person; Dinner: À la carte pricing

\*All prices exclude tax and gratuity

• NEW YEAR'S EVE/DAY:

To ring in 2019, Le Petit Paris will offer two New Year's Eve seatings on Monday, December 31. The first seating starting at 4:30 pm is perfect for guests headed for a NYE celebration but want to enjoy amazing food before hitting the festivities. The second seating starting at 8:30 pm will amaze guests with a glamorous celebration like no other. An amazing four-course dinner with a live band, followed at by the famous countdown to the new year, balloon drop, party favors, and French Riviera DJ Yann Muller returning at Le Petit Paris from Cannes.

To continue the festivities and start the New Year off in style, Le Petit Paris welcomes guests for a buffet brunch on New Year's Day.

Hours:

New Year's Eve—First seating: 4:30pm – 7:00pm; Second seating: 8:30pm – close

New Year's Day—Brunch: 10:30am – 2:45pm

Pricing:

New Year's Eve—First seating: \$95 per person; Second seating: \$159 per person

New Year's Day—Brunch Buffet: \$69 per person

\*All prices exclude tax and gratuity

ALL MENUS AVAILABLE AT: <http://lepetitparisla.com/holidays/>

PHOTOS:

Photos of Le Petit Paris are available on demand at [alimandri@me.com](mailto:alimandri@me.com)

WHERE:

Le Petit Paris & La Boutique Café  
418 S Spring Street  
Los Angeles, CA 90013  
[www.LePetitParisLA.com](http://www.LePetitParisLA.com)  
Instagram: @LePetitParis\_LA  
Facebook: @LePetitParisLA  
Twitter: @LePetitParis\_LA

ABOUT LE PETIT PARIS - LA: Le Petit Paris brings authentic Parisian brasserie cuisine, wine, and ambiance to the historic 1913 El Dorado building located in the heart of downtown Los Angeles. From Cannes-based restaurateurs, David and Fanny Rolland, the classically elegant space immerses guests in French culture throughout multiple distinct areas, including a swanky lounge, expansive mezzanine, and various private event spaces.

Executive Chef Matthieu Audinot crafted an upscale all-day menu of French classics accompanied by European and Californian wines from an extensive list as well as signature cocktails boasting luxurious liquors in intrepid combinations. Brunch and lunch guests enjoy a bright, tranquil environment, which transforms into a bustling, upscale brasserie at night, complete with live jazz bands every Wednesday. Le Petit Paris is located at 418 S Spring Street, Los Angeles, CA.

Le Petit Paris is open Monday-Thursday 11am-10pm, Friday 11am-11pm, Saturday 10am-11pm, and Sunday 10:30am-10pm. La Boutique Café is open every day 9am-5pm. For more information and reservations, please visit their website at [LePetitParisLA.com](http://LePetitParisLA.com) and social media pages on Facebook, Twitter and Instagram or call (213) 217-4445.

ABOUT EXECUTIVE CHEF MATTHIEU AUDINOT: From a family of tripe and pork butcher since 1953 in the city of Reims in the Champagne region of France, Chef Matthieu Audinot helped running the family business from his early days. While studying, Matthieu never stopped working for various establishments, including M. Lallemand's three-Michelin's stars "L'assiette Champenoise," and landed his first job as a sous-chef at the regional art and nature area of Chaumont-sur-Loire (France) M. Bogart's gastronomic restaurant "Le Grand Velum."

After joining the team of M. Le Bec in Lyon (France) at the two-Michelin's stars gastronomic restaurant "Le Bec", his career took off from there working for the most prestigious chefs including; M. Piège, and M. Mischler, in the most delicious restaurants in France like; "Le Ranquet" in Tornac, "Thoumieux" in Paris, "Pan Dei Palais" in St Tropez, "La Folie Douce" in Val d'Isère, and the institution "Les Planches" in Lyon before landing in the five-star establishment "Hacienda Na Xamena in Ibiza (Spain).

Chef Matthieu Audinot diverse skills and global influences were perfect to take over the kitchen of Downtown Los Angeles "Le Petit Paris" and create our fantastic new menu right on time for the holiday celebrations.

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