

# LEVONT

## HOLIDAY PRIX FIXE MENU

### WELCOME COURSE

#### SPARKLING WINE & AMUSE BOUCHE

*A complimentary glass of sparkling wine served with the chef's handcrafted bite  
Non alcoholic sparkling wine option available*

### FIRST COURSE

*One Choice Per Guest*

#### ROASTED PUMPKIN SOUP

*Roasted pumpkin ,vegetables and cream,  
topped with a quail egg and pumpkin chips*

#### COD CROQUETTES

*Crispy cod bites blended with herbs and béchamel,  
served with a smooth garlic aioli and shrimp emulsion*

#### BOUILLABAISSE DE NOËL

*A special holiday seafood soup prepared for the  
Christmas & holiday season, featuring fish, prawns, and  
clams simmered with onions, leeks, fennel, tomato, and white wine*

#### WAGYU STEAK TARTARE

*Hand chopped prime filet mignon with shallots,capers, mustard and  
topped with quail egg,served with toasted baguette crostini*

#### CRISPY GOAT CHEESE

*Pastry sheets filled with goat cheese and herbs  
( Vegetarian)*

#### BRUSSELS SPROUTS

*Pan-roasted brussels sprouts with sun-dried tomatoes,  
garlic, herbs, and extra virgin olive oil  
( V-VG-GF)*

### MAIN COURSE

*One Choice Per Guest*

#### CRAB RAVIOLI

*Handmade pasta filled with crab meat and ricotta,  
finished in a bright lemon butter sauce enriched with shrimp butter.*

#### BEEF BOURGUIGNON

*Slow-cooked French beef stew in a rich red wine sauce with  
carrots, mushrooms, pearl onions, and bacon.  
Served over mashed potatoes*

#### DUCK CONFIT

*Slow-cooked duck legs with crispy skin,  
baby potatoes, creamy mushrooms & Périgueux sauce*

#### COD BEURRE BLANC

*Wild Alaskan cod with creamed leeks,  
Cardinal purée, garlic paste & classic beurre blanc sauce.*

#### COQ AU VIN

*Slow-braised bone-in chicken in a Burgundy wine sauce  
with herbs, onions, mushrooms, carrots,  
and bacon, Served over mashed potatoes*

#### BOEUF CAFÉ DE PARIS

*Beef tenderloin and finished with Café de Paris butter,  
served with mashed potato & asparagus*

#### LÉGUMES RÔTIS

*Roasted seasonal fresh vegetables, tossed with garlic, extra virgin olive oil, and lemon juice.  
( Vegan, Vegetarian,Gluten Free )*

### DESSERT

*One Choice Per Guest*

#### COCO-CHOCO ENTREMET

*A layered mousse cake with chocolate biscuit,  
coconut cream, crisp coconut, and chocolate coconut mousse*

#### CRÈME BRÛLÉE

*Creamy espresso-infused custard, finished  
with a perfectly caramelized sugar crust*

### BEVERAGE

#### COMPLIMENTARY BEVERAGE

*Enjoy a complimentary glass of your choice: wine, cocktail, beer, or mocktail.  
Limit of 1 glass per guest. Additional glasses will be charged at the regular price.*

**\$95**

*Per Person*

*State Sales Tax & Gratuity Not Included*

*Please inform your server of any allergies or dietary restrictions before ordering. Certain dishes may contain nuts, dairy, gluten, or shellfish.  
Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness.*



## COCKTAIL-WINE-BEER

*Limit of one glass per guest; additional glasses will be charged at regular price.  
Please inform your server if you'd like to order a classic cocktail*

### SIGNATURE COCKTAILS

#### ILLUSIONIST PALOMA

*Tequila, Aperol, Grapefruit Juice, Lime Juice, Agave Nectar, Himalayan Pink Salt Rim*

#### THE JUGGLER

*Gin, House-made Sour Mix, St. Germain, Fresh Cucumber, Tonic Water*

#### PASSIONATE STILT WALKER

*Vodka, Elderflower Liqueur, Passion Fruit Purée, Citrus*

#### PARISIAN SANGRIA

*Artisanal Sangria Infused with Seasonal Fruits, Flavors, and Sparkling Wine*

#### FIRE DRINKER

*Mezcal, Orange Liqueur, Citrus, House-Made Jalapeno, Mango, Agave, Tajin Rim*

#### ACROBAT

*Rum, Lime Juice, Mango Purée, Grenadine, Mint, Club Soda*

#### CONTORTIONIST

*Gin, Lychee Liqueur, Strawberry Purée, Zesty Citrus*

#### SNAKE CHARMER

*Bourbon, Campari, Rosso Vermouth, Black Walnut Bitter*

#### LYCHEE MARTINI

*Vodka, Lychee's Liqueur, Fresh Lychee's Fruit*

### NON ALCOHOLIC COCKTAILS

#### COBBLE HILL CRUSH

*Homemade Hibiscus, Fresh Basil, Lemonade  
Organic Agave and Club Soda*

#### CARROLL GARDENS

*Crafted with mango and peach puree,  
freshly squeezed lime juice, mint leaves, and soda water*

### WINE BY THE GLASS

#### RED

##### COTES DU RHONE

*Cave La Comtadine*

##### MALBEC

*Mendoza, Argentina*

##### PINOT NOIR

*Languedoc-Roussillon, France*

#### ROSE

##### BISOU ROSE

*Languedoc-Roussillon, France*

#### WHITE

##### SAUVIGNON BLANC

*Loire Valley, France*

##### PINOT GRIGIO

*Delle Venezia, Italy*

##### CHARDONNAY

*Languedoc-Roussillon, France*

#### SPARKLING

##### PROSECCO BRUT,

*Villa Jolanda, Veneto, Italy*

### BEER

KRONENBOURG 1664 - BROOKLYN LAGER - HEINEKEN -  
PERONI NASTRO AZZURRO-STELLA ARTOIS -BENGALI SIX POINT IPA - SIERRA NEVADA PALE ALE

