

Bastille Brasserie & Bar

\$45 Prix Fixe

or select à la carte

Please Select

1 Hors d'Oeuvres - 1 Plats or Grandes Salades - 1 Dessert

Taxes & Gratuities Not Included | Dine In Only

No Sharing & No Discounts on Prix Fixe | Dinner Tues-Sunday

Add Our Premium Wine Pairing - 35 per person | 2 Glasses + 1 Cordial

THE ROOSTER
IS CALLING

EST
2006

HORS D'OEUVRES

DESSERT

Salade de Tomates et Betteraves ^{GF} 16
Market & Cherry Tomatoes
Chiogga Beets | Baby Mozzarella
Basil | Pine Nuts | Sherry Vinaigrette

Salade Verte ^{GF|VG} 13
Earth & Eats Salad | Tomatoes
Cucumber | Radish | Pickled Shallots
Vinaigrette Maison

Beignets de Crevettes 3pc 12
Savory Rock Shrimp Fritters
Green Harissa Aioli

Pâté de Foie de Volaille ^{GFA} 16
Chicken Liver Mousse | Crostini
Mustard | Pickled Shallots
Cornichons

Soupe du Jour ^{GF|GFA} 13
Chef's Market Soup

Dame Blanche 13
Vanilla Ice Cream | Gaufrette
Valrhona Chocolate Fudge Sauce
Chantilly | Maraschino Cherry ^{GFA}

Profiterole au Chocolat et Caramel 13
Choux | Caramel | Vanilla Ice Cream
Valrhona Chocolate Fudge Sauce

Crème Brûlée à la Vanille ^{GFA} 12
Madagascar Vanilla Bean Custard
Caramelized Sugar | Scottish Sablé

Pot de Crème au Chocolat Noir 12
Baked Dark Chocolate Custard
Chantilly | Meringue | Morello Cherries
Langue de Chat ^{GFA}

Sorbets Maison ^{GFA} 12
Cassis | Lychee-Lime
Pineapple-Passion | Gaufrette
Meringue | Sprinkles

Salade Gourmande ^{GFA} 34
Earth & Eats Salad | Shredded Duck Confit
Foie Gras Torchon | Grilled Country Bread
Grapes | Fingerlings Potatoes
Balsamic Vinaigrette

Salade Niçoise ^{GF} 32
Earth & Eats Salad | Green Beans | Olives
Roasted Peppers | Fingerling Potatoes
Hard Boiled Egg | Lemon Vinaigrette

Select One:
Grilled Prawns or Seared *Salmon

Steak Frites Salad ^{GF} 32
Grilled *Bistro Steak | Earth & Eats Salad
Fingerling Potatoes | Pickled Shallots
Roquefort | Dijon-Shallot Vinaigrette

Moules à la Provençale - Frites ^{GFA} 26
Steamed Mussels - White Wine | Garlic
Shallots | Tomato | Fennel | Herbs | Frites

Gambas ^{GF} 32
Grilled Gulf Prawns | Tomato-Espelette Jus
Roasted Corn-Tomato Risotto | Parmesan

Risotto de Saison ^{GF|VGA} 25
Italian Organic Carnaroli Rice
Grilled Corn | Roasted Tomato & Garlic
Oregano | Tomato-Espelette Jus | Parmesan

Burger Classique ^{GFA} 27
Smith Meadows Farm VA Angus *Beef
Tillamook Cheddar | Bacon | Pickle | Dijonnaise
Lettuce | Roasted Tomato | Frites | Salade

Bistro Steak Frites ^{GFA} 36 **+7 PF**
Chef's Cut *Bistro Steak
Bastille's Signature Steak Sauce
Frites & Petite Salade

Items marked + are available on the Prix Fixe at an additional price

First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 ea
Requests for changes to a dish or substitutions on a dish will be subject to a +3 up-charge. Items marked (GF or GFA) are items that are fully Gluten Free or can be modified to be Gluten Free; (VG or VGA) is Vegetarian or can be made Vegan. Please let your server know upon ordering. We use many allergens in the preparation of our food and we cannot guarantee that there is no cross contamination. If you have a serious allergy, we recommend that you call the restaurant before dining. *State food code requires us to inform you that consuming raw or uncooked meats, seafoods and eggs, may increase your risk of food borne illness.

GRANDES SALADES

PLATS PRINCIPAUX

Bastille Brasserie & Bar

\$55 Prix Fixe

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HORS D'OEUVRES

Escargots à la Bourguignonne 15
Snails | Garlic-Parsley | Butter
Bread Crumbs

Rillettes de Poissons GFA 17
Smoked Trout | Salmon | Sardine
Pickled Shallots | Giardiniera
Crostini

Soupe à l'Oignon Gratinée VG 14
Caramelized Onion | Crostini
Gruyère | Roasted Onion Broth

Salade de Tomates Vertes 15
Fried Green Tomatoes | Watermelon
Feta | Arugula | Espelette Aioli

DESSERT

Gâteau aux Amandes CN 16
Almond Cake | Peach Conserva
Chantilly | Honey | Toasted Almonds

Moelleux au Chocolat Noir 18 +5 PF
Warm Manjari Dark Chocolate Cake
Chantilly | Wild Cherry Conserva
Cocoa Nibs | Morello Cherry Ice Cream

Gâteau à l'Huile d'Olive 15
Lemon Olive Oil Cake | Lemon Cream
Chantilly | Compressed Strawberries
Strawberry Ice Cream | Almonds

Gateau "Cheesecake" GFA|CN 15
Valrhona White Chocolate Cheesecake
Wild Blueberry Compote | Chantilly
Macadamia Cookie Crumble

GRANDES SALADES

Salade Gourmande GFA 34
Earth & Eats Salad | Shredded Duck Confit
Foie Gras Torchon | Grilled Country Bread
Grapes | Fingerlings Potatoes
Balsamic Vinaigrette

Salade Niçoise GF 32
Earth & Eats Salad | Haricots Verts | Olives
Roasted Peppers | Fingerling Potatoes
Hard Boiled Egg | Olives | Lemon Vinaigrette
Select One:
Grilled Prawns or Seared *Salmon

Steak Frites Salad GF 32
Grilled *Bistro Steak | Earth & Eats Salad
Fingerling Potatoes | Pickled Shallots
Roquefort | Dijon-Shallot Vinaigrette

PLATS PRINCIPAUX

Saumon Grillé GFA 33
Chef's Cut Grilled Scottish *Salmon Filet
Sauce Romesco | Haricots Verts
Fingerling Potatoes | Roasted Fennel

Agneau en Grillades GF 48 +12 PF
Marinated *Lamb Chops | Lamb Kefta
Merguez | Grilled Squash | Roasted Pepper
Yogurt Sauce | Cumin Eggplant Purée

Filet Mignon et Frites GF 45 +10 PF
Chef's Cut *Filet Medallions
Duck Fat Béarnaise Sauce
Pommes Frites & Petite Salade

Magret de Canard GF 39
Moullard *Duck Breast | Peach Chutney
Sherry-Hibiscus Gastrique | Haricots Verts
Fingerling Potatoes

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