

Cidres Dinner

The Heart of Brittany & Normandy

Thursday, November 14th 2024

\$89 per person ++ | Five Courses & Five Cidres

In Partnership with Ed Addiss of Wine Traditions

L'Apero

Crevettes en Salade

Shrimp & Pear Salad | Popped Buckwheat
La Maison Ferré, Poiré "Les Secrets de Camille"

Premier

Boudin Noir

Blood Sausage | Sautéed Apples | Crème de Camembert
Cave de La Lotterie, Cidre Bio de Normandie

Deuxième

Rillettes de Truite Fumée

Smoked Trout Rillettes, Frisée | Apples | Mustard Vinaigrette
Buckwheat Chips
Val de La Chèvre, Cidre Fermier Breton

Troisième

Roti de Porc "Cuit Sur l'Os" GF

Pork Loin Roasted on Bone | Spiced Cider Jus
Pommes Purée | Choux Vert
Le Lieu Chéri, Cidre Fermier "Cuvée Voluptée"

Quatrième

Gateau d'Epices CN

Spiced Buckwheat Cake | Sautéed Apples | Caramel Salé
Caramelized Groats
La Maison Ferré, Le Pommeau de Normandie "Oscar"



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Items marked GF are items that are Gluten Free; CN are items that contain nuts.

*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.

This menu is subject to change based on availability of products.

We will not be able to accommodate allergens.