



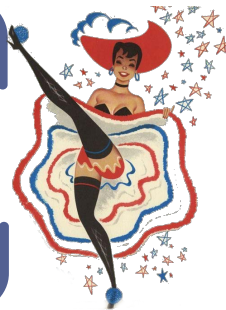
# Les Menus à Prix Fixe

## 49 - Bistro ou 59 - Brasserie

Taxes & Gratuities Not Included | Dine In Only | No Sharing | No Discounts | Some Items are subject to an upcharge

Select 1 Premier | 1 Deuxième | 1 Troisième

BRASSERIE • CAFÉ • APÉRITIFS • PATIO • BISTRO • BAR À VINS



### .....BISTRO PREMIER.....

#### SOUPE DU JOUR

CHILLED DAILY MARKET SOUP

#### SALADE VERTE GF|VG

MIXED LETTUCCES | TOMATOES | CUCUMBER | RADISH  
PICKLED SHALLOTS | VINAIGRETTE MAISON

#### PÂTÉ de FOIE de VOLAILLE

HOUSEMADE CHICKEN LIVER MOUSSE | CROSTINI  
PICKLED SHALLOTS  
GRAINY MUSTARD | CORNICHONS

#### BEIGNETS de CREVETTES 3 PC

SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE  
LIME | CORIANDER

#### RILLETES de SAUMON GF

KING SALMON & SMOKED SALMON | CUCUMBER  
MICRO CRESS | SALMON ROE | TARRAGON VINAIGRETTE

### .....BISTRO DEUXIÈME.....

#### MOULES MARINIÈRE ~ FRITES GF

WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY  
HOUSEMADE POMMES FRITES

#### SAUMON ROYAL POËLÉ GF

SEARED KING \*SALMON FILET  
RATATOUILLE PROVENÇALE | BASIL ALMOND PESTO  
TOASTED ALMONDS

#### PAILLARD de POULET BASQUAISE GF

GRILLED AMISH CHICKEN BREAST CUTLET  
SAUCE BASQUAISE | POTATO "PERSILLADES"  
GREEN BEANS

#### BISTRO STEAK ~ FRITES GF

GRILLED VA ANGUS \*HANGER STEAK - 7 oz  
BASTILLE STEAK SAUCE | HOUSEMADE POMMES FRITES  
PETITE SALADE

#### RISOTTO D'ÉTÉ GF|VGA

ORGANIC ARBORIO RICE | VEGETABLE BROTH  
ROASTED CORN & GREEN BEAN | BASIL TOMATO COULIS  
PARMESAN CRISP

### .....BISTRO TROISIÈME.....

#### CRÈME BRÛLÉE à la VANILLE GFA

MADAGASCAR VANILLA BEAN CUSTARD  
CAMELIZED SUGAR | CITRUS OLIVE OIL MADELEINE

#### PROFITEROLES au CHOCOLAT

3 CHOUX BUNS | VANILLA BEAN ICE CREAM  
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

#### POT de CRÈME au CHOCOLAT GFA

BAKED VALRHONA DARK CHOCOLATE CUSTARD  
CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

#### GLACES et SORBET MAISON GFA

SEASONAL ICE CREAMS & SORBETS  
LANGUES de CHATS BISCUIT

### .....BRASSERIE PREMIER.....

#### SOUPE à L'OIGNON GRATINÉE VG|GFA

CAMELIZED ONION | ROASTED ONION SHERRY BROTH  
CROSTINI | GRUYÈRE

#### ESCARGOTS au PISTOU GFA

SAUTÉED SNAILS | GARLIC-SHALLOTS | PARSLEY  
TOASTED BAGUETTE | BASIL ALMOND PESTO

#### FOIE GRAS TORCHON +7

HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES

#### CAESAR "NIÇOISE" GFA

ROMAINE | GREEN BEANS | TOMATOES | ROASTED PEPPERS  
OLIVES | HARD BOILED EGG | ANCHOVIES | PARMESAN  
RUSTIC CROÛTONS | LEMON-ANCHOVY DRESSING

#### TOMATOES VERTES en FRITURES et PASTÈQUES

FRIED GREEN TOMATOES | WATERMELON | CUCUMBER  
WHIPPED FETA | OREGANO | OLIVE OIL | PINE NUTS

### .....BRASSERIE DEUXIÈME.....

#### PAELLA aux GAMBAS GF

BAKED SAFFRON SCENTED RICE | HEAD-ON PRAWNS  
MUSSELS | CALAMARI | FENNEL | ROASTED PEPPERS  
TOMATO | BASIL | AIOLI

#### NOIX de SAINT JACQUES ATLANTIQUE GF

SEARED ATLANTIC SEA \*SCALLOPS  
ROASTED CORN & GREEN BEAN RISOTTO | BASIL  
CHERRY TOMATO VINAIGRETTE | PARMESAN CRISP

#### MAGRET de CANARD aux FRUITS D'ÉTÉ GF

SEARED HUDSON VALLEY MOULLARD DUCK \*BREAST  
SWEET & SOUR CASSIS SAUCE | MINNESOTA WILD RICE  
ROASTED PEACHES | BLACKBERRIES | GREEN BEANS

#### GRILLADE d'AGNEAU GFA +5

GRILLED \*LAMB CHOPS & KOFTA | HARISSA LAMB JUS  
CUMIN INFUSED EGGPLANT PURÉE | SUMMER SQUASH  
ROASTED PEPPERS | FRESH CORIANDER | PINE NUTS

#### STEAK de WAGYU GF +5

SEARED WAGYU \*TOP SIRLOIN - 7 oz | SAUCE BÉARNAISE  
POTATO PERSILLADES | GREEN BEANS | PEPPERS

### .....BRASSERIE TROISIÈME.....

#### FROMAGE COMPOSÉ GFA

NEW MOON GOAT BRIE - SOFT | CREAMY | BLOOMY RIND NY  
PICKLED CHERRIES | FRUIT WALNUT BREAD | HONEY

#### MOELLEUX aux CHOCOLAT

WARM VALRHONA TAÏNORI CHOCOLATE CAKE  
RASPBERRIES | VALRHONA RASPBERRY INSPIRATION  
HIBISCUS SHERBET | COCOA NIBS | PISTACHIOS

#### PÊCHES & CRÈME GFA

VANILLA BEAN PANNA COTTA | WHITE PEACH ICE CREAM  
ALMOND FRANGIPANE | PEACH COMPOTE | BLACKBERRIES  
ALMOND LAVENDER TUILE

#### GÂTEAU au CITRON

LEMON POPPY SEED CAKE | LEMON SYRUP | BLUEBERRIES  
BLUEBERRY COULIS | VANILLA SWEET CREAM SHERBET

### .....Perfect Pairings.....

Select Your Prix Fixe Menu and Allow US to Pair each dish with a  
Specially Selected Premium Glasses of Wine

35 per person

Includes 2 - 6 ounce glasses of wine + 1 - 3 ounce glass of dessert wine

Requests for changes to a dish or substitutions on a dish will be subject to an upcharge.  
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 with us. Please notify us of any allergies.

\*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.  
Please note there is a \$6 per person charge for outside desserts. 06|22|2023



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