



Le Dinner de La Saint Valentin

Valentine's Day Dinner

Tuesday February 14, 2023 | 4:30PM-9:00PM

Last Seating 8:45pm

Three-Course Dinner Prix Fixe \$95 per person | Premium Wine Pairings \$35

Taxes | Gratuities | Alcohol Not Included

PREMIER

BISQUE de HOMARD GF

Lobster | Crème Fraiche | Chives

HUÎTRES FRAÎCHES GF

Trio of Fresh Blue Point *Oysters | Mignonette | Lemon

SALADE de BETTERAVES GF

Beets | Oranges | Arugula | Pistachios | Goat Cheese | Shallot Dressing

TERRINE de SAINT-JACQUES GF

Scallop | Espelette | Pickled Mango | Avocado | Baby Cress

FOIE GRAS TORCHON GF

House Cured Foie Gras | Cranberry-Cherry Chutney | Pistachio | Brioche

DEUXIÈME

CREVETTE MÉDITERRANÉENNE GF

Roasted Head-On Prawns | Winter Vegetable "Tajine" | Saffron Aioli | Baguette

DAURADE GF

Mediterranean Sea Bream Filet | Lemon Brown Butter Capers Sauce
Fingerling Potatoes | Roasted Olives | Confit Tomatoes | Swiss Chard

FILET MIGNON GF

Angus *Beef Filet Mignon | Bordelaise Sauce
Potato Gratin | Mushrooms | Carrots | Cipoline | Broccolini

MAGRET de CANARD a L'ORANGE GF

Pan-roasted Moullard Duck Breast | Grand Marnier Sauce
Caramelized Belgium Endives | Parsnip Purée | Sweet Onion-Orange Compote

RISOTTO à la TRUFFE GF|VG

Roasted Mushroom | Winter Truffle Emulsion | Parmesan Crisp Shaved Perigord Truffle

TROISIÈME

FROMAGE COMPOSÉ

Délice de Bourgogne - Pasteurized Cow's Milk Triple Cream FR
Amarena Cherries | Fruit-Walnut Bread | Candied Nuts
Add Cheese as an Additional Course before Dessert +19

CERISES et CRÈME GF

Cheesecake | Red Cherries | Graham Sablé
Valrhona Ivoire Chocolate

MON CŒUR

Valrhona Taïnori Dark Chocolate
Raspberry Coulis | Cocoa Nib Tuile | Raspberry Ice Cream

Chef Christophe & Michelle Poteaux would like to thank you for your continued support of Bastille & Our Staff

Credit Cards are required to book this dinner | 48 Hour Cancellation Policy Applies | \$95 per person fee will be charged to the card on file

This is the only menu being featured | A La Carte is Not Available for Valentines Day

*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

Some items may contain dairy, nuts, seeds, gluten | Please notify us of any allergies