



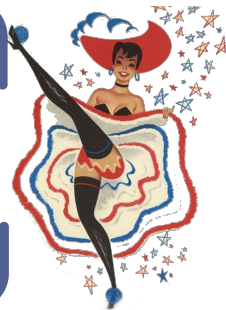
# Bastille's Prix Fixe Menus

## 49 - Bistro or 59 - Brasserie

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

Select 1 Hors d'Oeuvres or 1 Salad or Soup | 1 Entrée | 1 Dessert

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



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

**SOUPE DU JOUR**  
DAILY MARKET SOUP

**SALADE CAESAR**  
ROMAINE | PARMESAN | CROÛTONS  
LEMON-ANCHOVY DRESSING

**PÂTÉ de FOIE de VOLAILLE**  
CHICKEN LIVER MOUSSE | CROSTINI | GRAINY MUSTARD  
CORNICHONS | ONIONS

**BEIGNETS de CREVETTES 3 PC**  
SAVORY ROCK SHRIMP FRITTERS | GUACAMOLE  
LIME | CORIANDER

**SALADE VERTE GF|VG**  
MIXED LETTUCES | TOMATOES | CUCUMBER  
CROÛTONS | RADISH | PICKLED SHALLOTS

### .....BISTRO DEUXIÈME.....

**MOULES MARINIÈRE ~ FRITES GF**  
WHITE WINE | GARLIC | SHALLOTS | BUTTER | PARSLEY  
HOUSEMADE POMMES FRITES

**SAUMON ROYAL du PACIFIQUE aux LENTILLES GF**  
SEARED PACIFIC KING \*SALMON FILET  
GREEN LENTILS | SPINACH | CARROTS | CIPOLINE  
WHITE WINE MUSTARD SAUCE CONTAINS PORK

**CASSOULET au CONFIT de CANARD**  
TWICE COOKED CANNELINI BEANS | CONFIT DUCK LEG  
SHREDDED BRAISED LAMB | DUCK SAUSAGE CONTAINS PORK

**COQ AU VIN GF**  
BRAISED AMISH CHICKEN LEG QUARTER | LARDONS  
MUSHROOMS | CARROTS | CIPOLINE | BROCCOLINI  
POMMES PURÉE CONTAINS PORK

**RISOTTO aux CHAMPIGNONS et TRUFFES GF|VG**  
ORGANIC ARBORIO RICE | WILD MUSHROOMS  
PERIGORD TRUFFLE SAUCE | PARMESAN

### .....BISTRO TROISIÈME.....

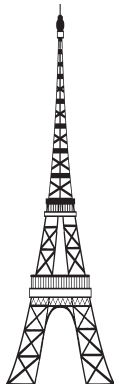
**CRÈME BRÛLÉE à la VANILLE GF**  
MADAGASCAR VANILLA BEAN CUSTARD | BURNT SUGAR

**PROFITEROLES au CHOCOLAT**  
3 CHOUX BUNS | VANILLA BEAN ICE CREAM  
VALRHONA DARK CHOCOLATE CARAMEL FUDGE SAUCE

**POT de CRÈME au CHOCOLAT GF**  
VALRHONA DARK CHOCOLATE CUSTARD  
CRÈME CHANTILLY | LANGUES de CHATS BISCUIT

**CRÈME GLACÉE et SORBET GF**  
ICE CREAM & SORBETS | LANGUES de CHATS BISCUIT

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

**SOUPE à L'OIGNON GRATINÉE VG**  
CAMELIZED ONION | ROASTED ONION BROTH  
CROSTINI | GRUYÈRE

**ESCARGOTS FORESTIÈRE**  
SAUTÉED SNAILS | LARDONS | MUSHROOMS  
TOASTED BAGUETTE

**TERRINE de FOIE GRAS +5**  
HOUSE CURED FOIE GRAS | FRUIT CHUTNEY | PAIN D'ÉPICES

**SALADE D'HIVER GF**  
FRISÉE LETTUCE | ROASTED PEAR | ROQUEFORT  
TOASTED PECANS | SHERRY VINAIGRETTE

**SALADE de BETTERAVES au CHÈVRE GF**  
ROASTED BEETS | WHIPPED GOAT CHEESE | ARUGULA  
ROASTED SHALLOTS VINAIGRETTE

### .....BRASSERIE DEUXIÈME.....

**BOUILLABAISSE de HOMARD GF**  
SAFFRON PERNOD SHRIMP BROTH | LOBSTER | PRAWNS  
MUSSELS | FENNEL | CARROTS | POTATOES  
TARRAGON | ROUILLE AIOLI TOAST

**NOIX de SAINT JACQUES ATLANTIQUE GF**  
SEAR ATLANTIC SEA \*SCALLOPS | WILD MUSHROOM RISOTTO  
PERIGORD TRUFFLE SAUCE | PARMESAN

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

**MAGRET de CANARD SAUCE GRENADE**  
SEARED HUDSON VALLEY MOULLARD DUCK \*BREAST  
SPICED POMEGRANATE & RED WINE SAUCE | CIPOLINE  
SWEET POTATO SOUFFLÉ | ROASTED PEARS  
BRUSSEL SPROUTS

**BŒUF BOURGUIGNON GF**  
14-HOUR BRAISED VA ANGUS BEEF PALERON | RED WINE SAUCE  
CIPOLINE | CARROTS | WILD MUSHROOMS  
WINTER ROOT PURÉE | BRUSSEL SPROUTS CONTAINS PORK

### .....BRASSERIE TROISIÈME.....

**FROMAGE COMPOSÉ**  
MORBIER - SEMI-SOFT COWS' MILK FR  
HOUSEMADE JAM | CANDIED NUTS | FRUIT WALNUT BREAD

**MOELLEUX aux CHOCOLAT et FRAMBROISE**  
WARM VALRHONA TAÏNORI & RASPBERRY CHOCOLATE CAKE  
RASPBERRY ICE CREAM & COULIS | COCOA NIB TUILE

**"TATIN" CHEESECAKE**  
CAMELIZED APPLES | CHEESECAKE  
APPLE CIDER CARAMEL | VALRHONA DULCEY CHOCOLATE  
CRÈME FRAÎCHE ICE CREAM | GRAHAM CRACKER

**GÂTEAU RENVERSÉ à L'ORANGE**  
CRÈME FRAÎCHE CARDAMOM CAKE | CAMELIZED ORANGE  
OLIVE OIL ICE CREAM | PISTACHIO | ORANGE CHIP ORANGE  
CARAMEL | OLIVE OIL

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

Select Your Prix Fixe Menu and Allow US to Pair each dish with  
Specially Selected 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) are items that are fully Gluten Free or can be modified to be Gluten Free.  
Please let your server know upon ordering if you have 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.  
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 note there is a \$6 per person charge for outside dessert. 01|30|2023