

Summer in France

A Vacation Experience

Thursday, July 25th 2024

\$99 per person ++

5 Courses & 5 Wines

In Partnership with Nicolas Dornic

L'Apero

Tartare de Saumon Sauvage

Wild Alaskan Salmon Tartare | Potato chip | Micro herbs
Première Bulle Brut, Sieur d'Argues, Blanquette de Limoux

Premier

Thon aux Fruits Tropicaux

Seared Tuna | Mango | Avocado | Citrus | Vanilla-Passion Fruit Vinaigrette
Château Sainte-Marie, Vieilles Vignes, Entre-Deux-Mers, 2023

Deuxième

Saucisse Grillée

Grilled Rosemary-Pork sausage | White beans
Peppers | Onions | Fresh Tomato-Espelette Jus
Château Barbabelle "Madeleine", Coteaux d'Aix-en-Provence Rosé

Troisième

Grillades d'Agneau

Herb Crusted Lamb Steak | Jus Naturel | Ratatouille
Château Nadal Hainant "Odysée", Cotes du Roussillon, 2019

Quatrième

Chouquettes au Chocolat Noir

Dark Chocolate "Chouquettes" | Valrhona Manjari Crémeux
Château Nozières, Cahors, Malbec, 2020



Bastille Brasserie & Bar
CAFÉ • APÉRITIFS • PATIO • BAR À VINS



Follow Us @bastilleva

Items marked GF are items that are Gluten Free or can be modified to be Gluten Free.

*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.