

# Bastille Brasserie & Bar

## \$45 Prix Fixe

or select à la carte

Please Select

1 Hors d'Oeuvres - 1 Plats or Grandes Salades - 1 Dessert

Taxes & Gratuities Not Included | Dine In Only

No Sharing & No Discounts on Prix Fixe | Dinner Tues-Sunday

Add Our Premium Wine Pairing - 35 per person | 2 Glasses + 1 Cordial

THE ROOSTER  
IS CALLING

EST  
2006

HORS D'OEUVRES

**Salade de Betteraves** <sup>GF</sup> 16  
Roasted Organic Beets | Goat Cheese  
Baby Arugula | Orange Supremes  
Sherry Vinaigrette

**Salade Verte** <sup>GF|VG</sup> 13  
Earth & Eats Salad | Tomatoes  
Cucumber | Radish | Pickled Shallots  
Vinaigrette Maison

**Beignets de Crevettes** 3pc 12  
Savory Rock Shrimp Fritters  
Green Harissa Aioli

**Pâté de Foie de Volaille** <sup>GFA</sup> 16  
Chicken Liver Mousse | Crostini  
Mustard | Pickled Shallots  
Cornichons

**Soupe du Jour** <sup>GF|GFA</sup> 13  
Chef's Market Soup

**Dame Blanche** <sup>GFA</sup> 13  
Vanilla Ice Cream | Gaufrette  
Valrhona Chocolate Fudge Sauce  
Chantilly | Maraschino Cherry

**Profiterole au Chocolat et Caramel** 13  
Choux | Caramel | Vanilla Ice Cream  
Valrhona Chocolate Fudge Sauce

**Crème Brûlée à la Vanille** <sup>GFA</sup> 12  
Madagascar Vanilla Bean Custard  
Caramelized Sugar | Scottish Sablé

**Pot de Crème au Chocolat Noir** <sup>GFA</sup> 12  
Baked Dark Chocolate Custard  
Chantilly | Meringue | Morello Cherries  
Langue de Chat

**Glaces et Sorbets Maison** <sup>GFA</sup> 12  
Trio of Selected Ice Creams or Sorbets  
Gaufrette | Meringue Rosette

**Salade Gourmande** <sup>GF</sup> 34  
Shredded Duck Confit | Foie Gras Torchon  
Grilled Country Bread | Earth & Eats Salad  
Apples | Grapes | Roasted Fingerlings  
Balsamic Vinaigrette

**Salade Saumon** <sup>GF</sup> 28  
Seared \*Scottish Salmon | Earth & Eats Salad  
Avocado | Citrus Supremes | Almonds  
Preserved Lemon Vinaigrette

**Steak Frites Salad** <sup>GF</sup> 32  
Grilled \*Hanger Steak | Earth & Eats Salad  
Roasted Fingerlings | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

**Moules à la Crème Citronnée - Frites** <sup>GFA</sup> 26  
Steamed Mussels - White Wine | Garlic  
Shallots | Lemon | Crème Fraîche | Frites

**Saumon d'Écosse à l'oseille** <sup>GF</sup> 32  
Chef's Cut Scottish \*Salmon Filet  
Sorrel Crème Fraîche Sauce  
Spring Peas | Fava Beans | Carrot Purée

**Risotto de Saison** <sup>GF|VGA</sup> 25  
Italian Organic Carnaroli Rice  
Asparagus | Lemon Butter | Chives  
Lemon Crème Fraîche | Parmesan Crisp

**Burger Classique** <sup>GFA</sup> 27  
Smith Meadows Farm VA Angus \*Beef  
Tillamook Cheddar | Bacon | Pickle | Dijonnaise  
Lettuce | Roasted Tomato | Frites | Salade

**Steak Frites** <sup>GFA</sup> 36 **+7 PF**  
Chef's Cut \*Hanger Steak  
Bastille's Signature Steak Sauce  
Frites & Petite Salade

Items marked + are available on the Prix Fixe at an additional price

First Bread Basket with Salted Butter is Complimentary - Additional Baskets 3 ea  
Requests for changes to a dish or substitutions on a dish will be subject to a +3 up-charge. 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. \*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.

GRANDES SALADES

PLATS PRINCIPAUX

# Bastille Brasserie & Bar

## \$55 Prix Fixe

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HORS D'OEUVRES

Escargots à la Bourguignonne 15

Snails | Garlic-Parsley | Butter  
Bread Crumbs

Rillettes de Poissons <sup>GFA</sup> 17

Smoked Trout | Salmon | Sardine  
Pickled Shallots | Giardiniera  
Crostini

Soupe à l'Oignon Gratinée <sup>VG</sup> 14

Caramelized Onion | Crostini  
Gruyère | Roasted Onion Broth

Salade d'Asperges et Gribiche 16

Grilled Asparagus | "Egg Salad"  
Fines Herbs | Brioche Croutons  
Extra Virgin Olive Oil

Gâteau aux Noix <sup>GF|CN</sup> 16

Honey Walnut Cake | Poached Pears  
Roquefort Ice Cream | Toasted Walnuts  
Spiced Pear Coulis | Fennel Pollen

Moelleux au Chocolat Noir 18 **+5 PF**

Warm Manjari Dark Chocolate Cake  
Chantilly | Wild Cherry Conserva  
Cocoa Nibs | Morello Cherry Ice Cream

Gâteau à l'Huile d'Olive 15

Lemon Olive Oil Cake | Chantilly  
Compressed Strawberries | EVO  
Strawberry Ice Cream | Almonds

Pavlova Citron et Framboise <sup>GF|CN</sup> 15

Vanilla Meringue | Lemon Cream  
Raspberry | Chantilly | Pistachios  
Raspberry Ice Cream

Salade Gourmande <sup>GF</sup> 34

Shredded Duck Confit | Foie Gras Torchon  
Grilled Country Bread | Earth & Eats Salad  
Apples | Grapes | Roasted Fingerlings  
Balsamic Vinaigrette

Salade Saumon <sup>GF|CN</sup> 28

Seared Scottish \*Salmon | Earth & Eats Salad  
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Steak Frites Salad <sup>GF</sup> 32

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Roasted Fingerlings | Pickled Shallots  
Roquefort | Dijon-Shallot Vinaigrette

Noix de Saint-Jacques <sup>GF</sup> 38

Seared Sea \*Scallops | Lemon Crème Fraîche  
Asparagus & Lemon Risotto | Parmesan Crisp

Daurade Royale Amandine <sup>GFA</sup> 32

Sautéed Sea Bream Filet | Brown Butter  
Almonds | Lemon | Fennel | Fingerlings

Filet Mignon et Frites <sup>GFA</sup> 45 **+10 PF**

Chef's Cut \*Filet Medallions  
Classic Béarnaise Sauce  
Pommes Frites & Petite Salade

Magret de Canard à l'Orange <sup>GF</sup> 39

Moullard \*Duck Breast | Blood Orange Gastrique  
Fingerlings | Turnips | Carrots | Spinach  
Orange Supremes

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